

Khalil: Palestine state not Egypt's goal in current talks with Israel

Jerusalem Post Staff
Egypt's Prime Minister, Dr. Mustapha Khalil, pointed out yesterday that Egypt was not negotiating with Israel over the establishment of a Palestinian state...

Egypt, he said, holds that the Americans have an "extremely important role" to play in the talks while Israel would like to reduce that role.
The minister denounced the Israeli West Bank settlements as illegal but said they were a "weapon used chiefly for internal reasons"...

He said Egypt was encouraging the U.S. to make contacts with the Palestine Liberation Organization. "We are not against the PLO," he said. At another point, he conceded, however, that Egypt would not be in favour of more countries granting full recognition to the PLO as long as they were taking a radical stance against the peace process.

Israel hoop quint makes Europe final

By ALAN ELSNER
Jerusalem Post Reporter
In a finish of almost unbearable tension, Israel's basketball team yesterday evening snatched a dramatic one-point victory over Czechoslovakia in the European Basketball Championship in Torino and will compete for the crown in the final match later this week.

Begin's 'more Eilon Morehs' doesn't help talks—Yadin

Jerusalem Post Staff
BEN-GURION AIRPORT. — Premier Menachem Begin's statement on Thursday that there would be "more Eilon Morehs" in the West Bank was criticized here by Deputy Premier Yigal Yadin on Friday as he returned from a six-day visit to Egypt.

both sides should tone down their statements and added that his visit was "indicative of the growing normalization between our two countries."
Sadat, said Yadin, was looking forward to Begin's projected visit to Alexandria, and thought differences between the two countries would be clarified then.

Israel plays the Soviet Union this evening at 9.15 (the game is to be broadcast live on radio and TV) in the final round group playoff, but whatever the result, Khalil's place in the championship final is assured, and the team has an excellent chance of winning the European title.

U.S. denies Sharon charges of support for Palestine state

Jerusalem Post Correspondent
WASHINGTON. — A U.S. administration official, commenting yesterday in a private conversation on Agriculture Minister Ariel Sharon's charges of American support for creation of a Palestinian state, said that "after Sharon's racist outburst in the Knesset towards Druse, no wonder he suffers from such delusions."

among West Bank Arabs were endangering peace itself.
"U.S. policy is to pressure Israel into setting up a second Palestinian state — the first is Jordan," Sharon said, "and a tough struggle can now be foreseen with the Americans. We must make every effort to prevent the Americans from appearing as full partners in an autonomy arrangement," he added.

Israel had never finished higher than in sixth place in the championship, and her hoopsters have already scored her greatest sporting triumph since Maccabi Tel Aviv's victory in the European club championships in May 1977.

Khalil's resignation 'just formality'

CAIRO (Reuters). — Prime Minister Mustapha Khalil will tender his government's resignation today to allow President Anwar Sadat to bring in a new administration following his party's big victory in the first multi-party elections in 27 years.

Arabs' Eilon Moreh appeal is set for Wednesday

By DAVID RICHARDSON and IAN BLACK
Jerusalem Post Reporters
The appeal of 17 Arab landowners from the village of Rujbeh who petitioned the High Court of Justice against the establishment of a new Jewish settlement on their land will be heard before a panel of three justices on Wednesday.

The Post goes to the beach—part 2 Tel Aviv: Needless neglect of beautiful beaches

By HAIM SHAPIRO
Jerusalem Post Reporter
Perhaps the best argument for taking the beaches out of the control of the municipalities would be a visit to the Tel Aviv waterfront. The city seems to have not only given up the struggle to keep the beaches clean and guard the lives of the bathers, but has betrayed its trust by slicing off pieces of beach for use as a highway.

crowd at the Dan beach, composed mainly of elderly tourists, barely put their feet in the water. For that matter, as practically all of them were sitting on deck chairs, they were not overly affected by the litter.
"Sharon" beach, Tel Aviv: Dirty sand, murky water, no changing rooms, no shade, deck chairs IL10, outdoor showers, kiosks nearby.

wind changed, a strong smell of sewage wafted over the beach.
"Electric" beach, Tel Aviv: Free, fairly clean, water clear and calm, primitive changing area, no shade, no showers, deck chairs IL10, outdoor showers.
This beach, just north of the Tel Aviv power station, reminded me of undeveloped areas of seashore in southern Italy where the local population abhors bathing in the sea but it is swarmed by the stragglers from abroad and northern Italy.



President Carter and President Brezhnev at their first meeting in Vienna.

Nigerian arrested after traffic accident UNIFIL officer caught smuggling explosives

By BENNY MORRIS
Jerusalem Post Reporter
A senior UNIFIL staff officer and a UN staff member were arrested on Friday on their way to Jerusalem after a traffic accident led to the discovery in their car of two suitcases packed with explosives, two sub-machineguns and an assault rifle.

ding to a police spokesman.
The policeman looked over the UN vehicle, spotted two suitcases on the back seat, and decided to open them. Inside he discovered two explosive bricks weighing 15 kilograms, 70 sticks of gelignite weighing seven kilograms, and 60 detonators. He also found a Kalashnikov automatic rifle and two Beretta sub-machineguns — as well as what police described as "a large quantity of ammunition" in one of the cases.

Lebanese border closed to UNIFIL

By JOSHUA BRILLIANT
Jerusalem Post Reporter
Israel last night closed its Lebanese border to all UNIFIL personnel after a colonel in the Nigerian unit was found smuggling arms and explosives for the terrorists.

added that the IDF viewed "very gravely" the fact that a senior UN officer had been caught gun-running. The Post's reporter in the North adds:
Christian militia leader Major Sa'ad Haddad reacted sharply to news of the arms smuggling attempt. He called on his men to prevent UNIFIL forces from passing along internal roads, with the exception of the coast road from Tyre where they will make meticulous searches of all UNIFIL vehicles, irrespective of the rank of those travelling in them.

Carter, Brezhnev at Vienna U.S., Soviets argue over M.E., Africa

VIENNA. — U.S. President Jimmy Carter and Soviet President Leonid Brezhnev plainly differed on world problems in their summit talks here yesterday, but agreed on the vital necessity of preventing the mistakes that could spark off a nuclear holocaust.

Carter, holding handwritten notes as he walked into the conference, led a U.S. delegation that included Secretary of State Cyrus Vance, Defence Secretary Harold Brown and National Security Adviser Zbigniew Brzezinski.

U.S. officials said the atmosphere at the first meeting was far more relaxed and informal than was expected, even when Carter and Brezhnev were explaining policies and actions that worried the other.
Officials said some differences were over "regional turbulence" — seen here as a reference to the Middle East and to Moscow's support for revolutionary movements in Southern Africa and elsewhere.

The extremely complicated treaty the two are to sign tomorrow sets limits on the number and type of strategic nuclear weapons — mainly missiles of various kinds — that both sides can deploy. Carter is expected to have a hard job convincing the U.S. Congress, which must ratify SALT, that the U.S. can verify Soviet observance of the treaty.

May index up only 4.8%; Ehrlich sees more drops

By SELOMO MAOZ
Post Economic Reporter
The Consumer Price Index rose by 4.8 per cent in May, adding up to a 66 per cent increase for the 12 months based on June 1, 1976.

cent of the last three months' increase, or 12.04 per cent if figured at a 70 per cent rate. The maximum net payment will be limited to IL900.
Deputy Finance Minister Yehzekel Flomian said yesterday that he hoped the rate of price increases would slow down in the coming months.

Iraqi, Syrian leaders meet on proposed national union

BEIRUT. — Syrian President Hafez Assad arrived in Baghdad yesterday for talks with Iraq President Ahmed Hassan al Bakr on the proposed union between the two countries.

October, coincided with spiraling tension between Iraq and Iran. In Beirut, the weekend Paris-based edition of the newspaper "An Nahar" said the tension may slow down progress on military cooperation between Syria and Iraq.

Living Newspaper — an evening with The Jerusalem Post "IS THERE AN EROSION OF MORALS IN ISRAEL?" with PHILIP GILLON, MARK SEGAL, JUDY SIEGEL Tuesday, June 19, 8.00 p.m. Moadon Ha'oleh, Beit Hamlin, 30 Rehov Weizmann, Tel Aviv Admission Free sponsored by HITAH DUT OLEI BRITANNIA THE JERUSALEM POST

HOME NEWS

U.S. Jews challenge settlements 'consensus'

Jerusalem Post Staff
An American Jewish leader's statement last Thursday that the U.S. Jewish 'consensus' supports settlement on the West Bank as 'legal and necessary' has been challenged over the weekend from two directions.

40,000 Peace Now people denounce Begin, settlements

By MICHAEL YUDELMAN
Jerusalem Post Reporter
TEL AVIV.—Calling for the resignation of that arrogant hallelucinating Menachem Begin and all his ministers, and the dismantling of Eilon Moreh, Peace Now drew a crowd last night estimated at 40,000 people outside the Tel Aviv Museum.

Allon: 'Gush dictates foreign policy'

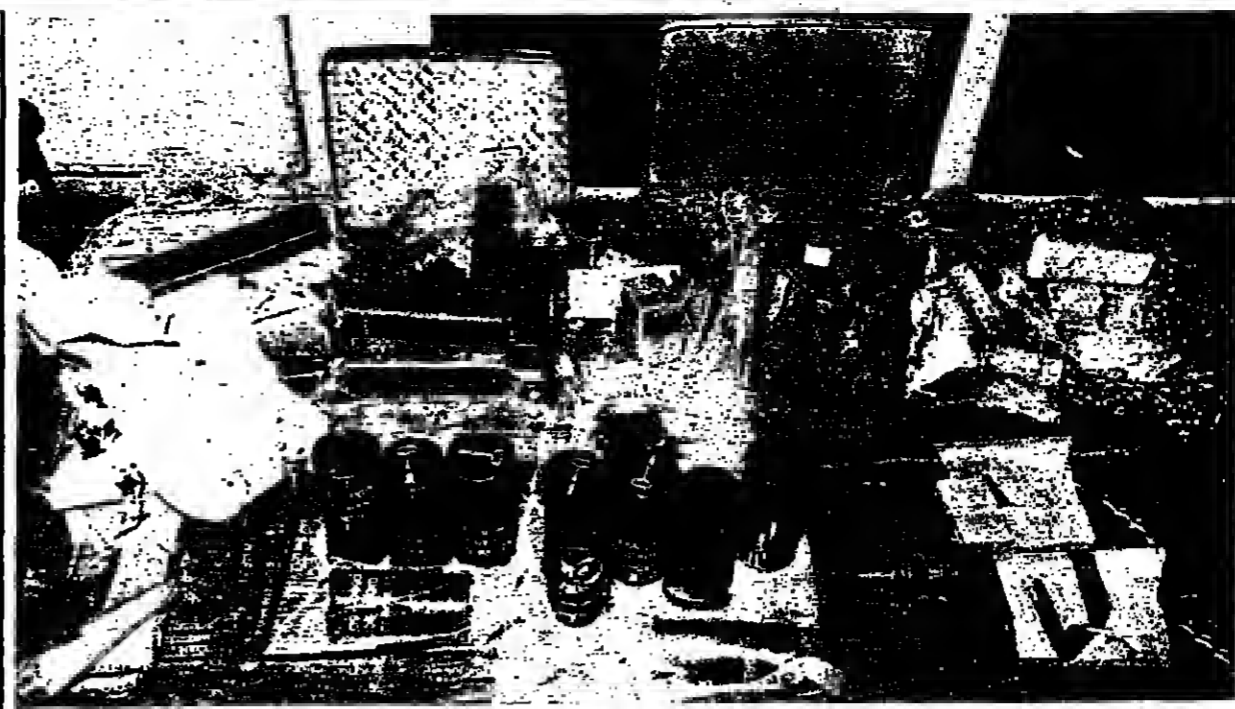
KIRYAT ANAVIM.—Israel's foreign policy is being dictated by Gush Emunim, MK Yigal Allon told delegates at the World Labour Zionist Movement's convention here on Friday night.

Moda'i questions Liberal Party finances

By MARK SEGAL
Post Political Correspondent
TEL AVIV.—The Liberal Party has been plunged into another internal row as a result of Energy and Communications Minister Yitzhak Moda'i's public questioning of the state of the party's internal finances.

Uncircumcised rape suspect caught

By MARY HIRSCHFELD
Jerusalem Post Reporter
HAIFA.—A 14-year-old girl has helped the police identify a rape suspect who for the past two years has been at large in the Neve Sha'anana and Ramot Remez quarters here. The girl noticed that the man who tried to rape her wasn't circumcised.



Smuggling haul.—Two Italian-made Beretta sub-machineguns (right), a Kalashnikov assault rifle (left), hand grenades (centre foreground), TNT bricks and sticks of gelignite (left background) were among the items found in the suitcases of two UN officers arrested on the Tel Aviv-Jerusalem highway on Friday after their car was involved in a traffic accident.

Call-girl ring suspects held

By YORAM BAR
Jerusalem Post Reporter
TEL AVIV.—Yitzhak Yostifov, 40, and Esther Pantol, 23, of Ramat Gan were remanded for 10 days on Friday in the Tel Aviv Magistrate's Court on suspicion of operating the call girl ring known as 'Moonlight'.



Yitzhak Yostifov (left) and Esther Pantol, remanded in the Tel Aviv Magistrate's Court on Friday on suspicion of running a call-girl racket under cover of a dating service.

Negev rapist gets 20-year sentence

BEERSHEVA (Tim).—The man who was dubbed Israel's most dangerous rapist, and escaped twice from police custody while awaiting trial, was sentenced on Friday to 20 years imprisonment, Salah Hamran, 25, of Gaza, was found guilty of raping six young women during 1977 and 1978.

TEL AVIV'S BEACHES

(Continued from page 1)
Despite the unavailability of changing rooms because the chair attendant said, the municipality could find no one willing to take over that concession on its terms, this was by far the most pleasant beach visited in the Tel Aviv area.

Week's road toll: Seven deaths, 98 injuries

Seven people were killed and 98 injured in 65 accidents on the country's roads last week, according to figures compiled by the police and Tim.

Engineers decide today on three-day warning strike

Jerusalem Post Reporter
TEL AVIV.—The Engineers Union is expected to decide today on a three-day warning strike to defend their status against what they term encroachment by the technicians.

Social workers decry abortion law changes

Jerusalem Post Reporter
TEL AVIV.—The Social Workers Union is strongly protesting Prime Minister Menachem Begin's promise to Agudat Yisrael leaders to amend the abortion law during the current Knesset session.

UNIFIL

(Continued from page 1)
Post last night that as far as the involvement of UN headquarters in the incident went, 'Gom was like any other tourist and he is not a member of the local UN staff.'

BASKETBALL

(Continued from page 1)
Arrest coming on to run the Israeli game, Israel took the lead. Playing in great style, with Berkovitz particularly impressive, the Israelis opened a ten-point gap with less than five minutes to play—a lead which would have been decisive.

APPEAL

(Continued from page 1)
Nahsh's military governor, who expressed the authorities' displeasure at the planned meeting.

100 THIS WEEK
Lotto Draw 25/79
Minimum first prize: IL1,500,000*

The Weather at Main
SWISSAIR
Destinations
MIN MAX
AMSTERDAM 22 24 16 21

THE WEATHER
Forecast: Blue skies.
Yesterday's Minimum: 19
Yesterday's Maximum: 28
Today's Minimum: 20
Today's Maximum: 31

ARRIVALS
A delegation of 30 leading Italian scientists, industrialists and journalists, organized by Contessa Antonietta Cardelli, yesterday for a four-day visit of the Weizmann Institute of Science, Rehovot.

Woman leaps to death from tower
Jerusalem Post Reporter
A 30-year-old Jerusalem woman jumped to her death from the tower of the Lutheran Church in the Old City on Friday afternoon.

BAR-ILAN UNIVERSITY
announces a vacancy for
ENGLISH SECRETARY
Tender No. 44/79
Requirements:
★ Perfect knowledge of the English language — preferably as mother tongue

In this anniversary year — 70 years since the founding of Tel Aviv
Tel Aviv Hevra Kadisha has decided to
REHABILITATE THE CEMETERY
in which the founding fathers and first residents of the City are buried — a historic site.

Baruch Dayan Emet
With deep sorrow we announce the passing of our dear Mother and grandmother
YETTA SILVERSTONE
The funeral will take place today, Sunday, June 17, 1979, leaving at 1.45 p.m. from the funeral parlour, Sanhedria, for Har Hamenuhot.

In deep sorrow we announce the passing of our beloved mother and grandmother
BECKY KAY
(from South Africa)
The funeral will take place today, Sunday, June 17, 1979 at the Ra'anana Cemetery at 2:00 p.m.

BEIT HASOLLELIM
extends sincere condolences to
Lebbie and Marion Geffen
and the whole family
on the death of their dear mother
MATLA GAFANOWITZ

In deep sorrow, we mourn the passing of our beloved mother, grandmother and great-grandmother
MATLA GAFANOWITZ
Helen and Manne Vallet
Max and Ruth Geffen
Leah and Abe Isenberg
Lebbie and Marion Geffen
Their children and grandchildren

To Sarah Schabrum and her family
Sincerest condolences on the passing of the head of your family and dear
FATHER
Management and your Colleagues
ETZ-LAVUD LTD.

Druse leaders charge: Desertions from army due to discrimination

By YA'ACOV FRIEDLER Jerusalem Post Reporter

HAIFA. — The Druse Zionist Organization plans to adopt a militant line to "force the authorities to carry out the full integration of the Druse community, as successive premiers have been promising for decades."

At a press conference here on Friday, the organization's heads promised demonstrations outside Premier Menahem Begin's residence "to bring home to him the gravity of the situation."

The chairman of the 800-member Zionist organization charged that land settlement problems in Druse villages have still not been solved, although most villages are "strongholds" protecting Israel's

northern border. "Rather than helping the villages develop industry and intensive agriculture, the Lands Authority makes trouble for us and expropriates lands that have passed from father to son for generations," he said.

The housing shortage hit young Druse harder than it did their Jewish contemporaries, he claimed. The then housing minister Gideon Peit had said at Dohat-el-Carmel, in January last year, that he was "ashamed of the Alignment's doing nothing for the Druse."

Health, social and other public services were only at about 10 per cent of the standard in Jewish communities.

The organization also charges that party machinations and intrigues have delayed the appointment of religious court judges for seven years, and have also held up an appointment to the Druse Supreme Spiritual Council.

Saying that the Druse were loyal to the State, the organization's head charged the authorities with "impotence" that was causing "dangerous deterioration" in the young Druse attitude to Israel.

"The Druse community is in turmoil because of these policies, and because of left-wing agitation among our youth. If we don't take immediate action, the blood-fee between Druse and Jews may be harmed," the organization's leaders warned.

Rabbis to help social workers help elderly

By MOSHE KOHN Jerusalem Post Reporter

Professional social and communal workers and rabbis will soon be joining forces in a long-range, nationwide programme of assistance to the country's elderly population.

A team comprising members of the two professions to draw up such a programme was formed at the conclusion of a half-day seminar at Jerusalem's Van Leer Institute last Wednesday, in which about 50 professionals and volunteers working with "senior citizens" and 10 Orthodox rabbis participated.

The seminar was sponsored by the Bar-Ilan University Brookdale Programme and the Religious Affairs Ministry, and was a follow-up to a similar one held with essentially the same participation and at the same place on May 9.

The professionals were mainly people working in the Jerusalem Municipality's "Senior Adult" programme, but also included government officials and university professors. The overwhelming majority were non-religious and women. Of the rabbis, four were communal rabbis from different parts of the country, including one former American, and the rest were former American rabbis now engaged in various professional and voluntary pursuits, all but one in Jerusalem.

The head of Bar-Ilan University's school of social work, Prof. Meir (Frank) Lowenberg, himself a former American, told of three aspects of his university's Brookdale Programme (of which he is chief consultant). First, it is now completing the first year of its "Open University for the Aged," in which about 500 retired persons are attending more than 200 courses, mainly in Jewish studies and the humanities, with the regular degree-seeking students, as "auditors."

Second, the school he heads has begun training professionals specially to work with the aged. The seminars held last week and in May are the third aspect. Similar inter-disciplinary seminars will be held from time to time as the programme of cooperation between the country's social workers and rabbis develops.

Hasida Gevaryahu, Jerusalem municipal director of services for senior adults, stressed the need for rabbis and social workers to learn to appreciate the value of cooperating with each other. She noted that many Israeli rabbis do not even know how to refer people to the local social-communal institutions, let alone how to cooperate with them, and called on the country's

religious institutions to train rabbis not only to perform ritual or traditional religious-teaching functions, but also to fulfil a pastoral role. The rabbis of earlier generations, she said, had fulfilled this role and clergy members of all faiths in many parts of the world, especially in the West, still fulfil it.

She reported that her department is gradually expanding a programme of neighbourhood teams consisting of a social worker, a doctor and a nurse, and said it would be "a very good idea" to add a rabbi to each team.

Shlomo Ophir, programme director of senior adult centres in the Jerusalem municipality, stressed the need for rabbis in social-communal work. This is especially true, he said, in working with the aged, who tend to seek rabbis as teachers and even as counsellors, even if they were not before particularly religious or were not so for most of their adult lives.

Ophir, who also spoke at the May 9 seminar, noted that Israel's over-65 population, which was 2.6 per cent of the general population in 1948, is increasing by 25,000 a year and the percentage has nearly tripled.

He said that Jerusalem has 40 senior-adult centres, where about 5,000 aged persons spend three or more hours a day engaged in a variety of projects including workshops, hobby groups, and courses. In addition to the several scores of professional workers and 100 lay volunteers working at these centres, only eight communal rabbis are cooperating with the centres.

Rabbi Natan (Fred) Hollander, in charge of the Brookdale Programme's community education projects, said that rabbis, whose education teaches them to be personifications and transmitters of Jewish-human values, must also learn "the professional side" of helping and teaching people. (Rabbi Hollander is a former New Yorker, where he worked in what is now known as pastoral psychiatry, for which he trained after getting his ordination.)

Rabbi Yisrael Friedman, president of the RCA's Israel region, said he was pleased that rabbis, social workers and the community at large in Israel are gradually coming to appreciate the role that the former can and ought to fill in social-communal life.

Sephardi Chief Rabbi Ovadia Yosef called on both the rabbis and the social workers to "appreciate the power" that the former possess "to enrich people's lives."

At the May 9 seminar, Prof. A. Michael Davies, director of the Brookdale Institute of Gerontology and Adult Human Development at the Hebrew University, reported that a survey has found that the places most frequently visited by the aged are, in order of frequency, the sick-

fund clinic, synagogue, and community centre. The "least satisfactory" service is the social-welfare service. He said that many of them do not know that it exists, or they do not know where it is situated or what kind of help they are entitled to and are ashamed to ask.

Elhanan Gafni, director of the retirees' authority in the Labour and Social Affairs Ministry, stressed that old age "is not a lack of desire to do things, but a lack of challenges presented by society." Even young people, he said "show signs of old age as a result of a challengeless environment."

Noting that in Jewish tradition the oldest was a source of authority, he said that "modern, technological, industrial, secular society, which measures a person according to his economic value, kills a person long before he dies spiritually."

Rabbi Yeshayah (Simon) Dolgin, formerly of Los Angeles and now communal rabbi of the Ramot Eshkol neighbourhood of Jerusalem, said that "there is much for rabbis to do" in the sphere of social-communal work, but Israeli rabbis "are not really trained for this."

What is more, he said, they are rarely asked, "because many Israelis do not know how to ask a rabbi."

Dr. Dov Shinnar, Brookdale's communications coordinator, said that the communications media in Israel pay relatively little attention to the aged. There are no special publications for them (as there are for the young, for women, and for virtually the whole range of special-interest groups). Television and radio are "disproportionately geared for the young," with the press only "a little better."

Prof. Yoel Shanan, head of the psychiatry section at the Hebrew University psychology department, noted that "it is only 25 years since psychiatry began to concern itself with old age." He also said that the traditional role of the rabbi "as a social focus and inspiration" has been lost in Israel; indeed, the Israeli rabbi "is sometimes not even seen as a constructive figure."

Tat-Aluf Gad Navon, chief chaplain to the Israel Defence Forces, said: "It is not enough for rabbis to deal with God; they must also go out to the people."

Religious Affairs Minister Aharon Abuhaitra called on the social workers to use the rabbis and on the rabbis to let themselves be used.

Rabbi Menahem (Emanuel) Raekman, also a former American, president of Bar-Ilan University and chairman of its Brookdale Programme, who presided, called on the social workers to help the rabbis "to use their roles and their pastoral skills in dealing with the serious social and family problems affecting Israel society."

WALL STREET WEEK Recession — not a question of 'if' but 'how severe'

NEW YORK (AP). — The administration of President Jimmy Carter may violently disagree, but many Wall Street analysts are convinced that a recession is at hand.

Most of the debate these days in the financial community focuses not on whether a slowdown will occur, but on how extensive it will be and how it will affect the stock market.

"Within the last three months, more and more investors have begun to accept the recession scenario," said Frank Mastrapasqua, an analyst at L.F. Rothschild, Unterberg, Towbin. "They are now beginning to ask 'how severe' and what the implications are for corporate profitability."

Although it argues that the jury is still out on the recession question, Standard and Poor's Corp. acknowledged recently: "Many economists are predicting a recession. Some believe we have already entered into one."

Last week the Dow Jones average of 30 industrials rose 8.15 to 848.30 on top of a 13.94-point gain the previous week.

The New York Stock Exchange composite index climbed 48 to 57.88, and the American Stock Exchange market value index gained 2.91 to a record high of 197.19. Big board

volume averaged \$7.05 million shares a day, setting the heaviest pace this year, against \$4.78 million the previous week.

The generally accepted explanation for the stock market's strength has been that investors have already had many months of advance warning to take into account the prospect of a decline in business activity. Under this line of thinking, if there is a recession, it is likely to bring with it a decline in interest rates, thereby working in the stock market's favour.

But how the market really responded the previous week is far from clear, and the accompanying misstatements in corporate earnings?

A study of the past six recessions by Standard and Poor's showed that stock prices didn't bottom out, on average, until six months after the economic slump began. The interval ranged from two months in 1907-08 to 11 months in 1974-5.

BIRTHRATE. — The Arabs in Judea, Samaria and the Gaza Strip have a birthrate double that of Israel — registering 47 births per thousand last year, against 21 per thousand for the population of Israel.

TEL AVIV STOCK MARKET REVIEW Low C-o-L increase surprises market

By JOSEPH MORGENSTERN Post Finance Reporter

TEL AVIV. — Friday's announcement by the Central Bureau of Statistics that the consumer-price index had risen 4.8 per cent in May caught most observers by surprise.

Analysts had expected the figure to be considerably higher. It would not be surprising that, with the opening of trading activities today, there may be considerable switching from index-linked bonds into shares.

Last week's trading activities were marked by all-time high trading figures, indicating a high level of money liquidity. Record shares were registered for the first time since the 1974-5 slump, and the existing Hapoalim securities holders will have rights to subscribe to an issue of ordinary shares and options. Last Thursday Hapoalim securities were traded ex-rights. The ordinary Bank Hapoalim shares, responding to massive investor demand, rose by 3 per cent on the week.

In the course of the last session of 1978, the United Mizrahi Bank provided some pleasant surprises when it announced that it will shortly be making a rights issue of its own. The bank also announced that it has recommended a 30 per cent interim cash dividend to holders of Mizrahi investment shares. Aharon Meir, general manager of the United Mizrahi

Bank, said that the interim dividend was proposed in line with shareholders' desire that Mizrahi shareowners realize a real return in these highly inflationary times.

Bank Leumi shares, after large offers surfaced the preceding week, righted themselves and also moved ahead sharply. Rumours are circulating in the Tel Aviv financial centre that it will not be long before Bank Leumi comes to the market with a new financing issue of its own. All of this is good news for the shareholder as the interest created by the banks had a positive effect on the rest of the market.

Prominent in the mortgage bank sector was the share of Tefatot, which appreciated sharply on the news that United Mizrahi Bank had entered into an agreement to purchase Cia's and Israel Investor's holding in Tefatot. The transaction is dependent on the government's sale of its shares in Tefatot to United Mizrahi and to the Toronto-based Reihemann brothers. Tefatot, a highly profitable financial institution, has been hampered in recent years because it has not been allowed to broaden its financial base as the government did not wish to dilute its holdings.

Oil shares continued to rise as public interest was kept at fever pitch in advance of an announcement whether the recent oil discovery at the Ashdod V site is of commercial value.

Armed robbers spay shop with bullets

ASHKELON (Itim). — Three masked robbers got away with jewelry worth IL100,000 on Thursday evening after spraying a jewelry shop here with bursts of bullets from sub-machineguns and a pistol, police said.

The first of the three robbers walked into Yitzhak Lusaki's jewelry shop at 7.20 p.m. as Lusaki was dealing with two clients and demanded several trays of jewelry at gunpoint, police said. Lusaki said he tried to grab the first robber's Usi sub-machinegun when a second robber walked in and fired a shot in the air with a pistol. The third robber then walked in and filled a bag with jewelry from three of Lusaki's exhibition trays, police said. The three robbers then rushed out of the shop firing shots in the air and escaped in a stolen Mercedes.

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Former Ghana leader executed by new junta

ACCRA (Reuters). — Ghana's former head of state, Ignatius Acheampong, was executed by firing squad early yesterday after being convicted of squandering government funds.

The 47-year-old ex-army general stood trial before a revolutionary court set up by a group of junior officers who seized power in a coup 15 days ago.

The country's new rulers also announced their decision to delay by three months restoration of civilian rule, which had been scheduled to take place on July 1 by the ousted regime of General Fred Akuffo. But general elections are to be held tomorrow as planned.

British-trained Lt.-Gen. E.K. Ukuu, former commander of the country's border guards, was also found guilty of corruption and executed. Akuffo is in custody and may face trial as well.

The general election campaign began last January when the Akuffo government lifted a seven-year ban on political party activities. Main issues have been the country's stagnant economy, inflation and allegations of a lack of morality in both public and private life.

According to official figures, inflation is running at over 100 per cent on an annual basis, pushing the price of such essential imported commodities as sugar, milk and baby food beyond the reach of most Ghanaians.



Flight Lieutenant Jerry Rawlings, who headed the recent coup in Ghana. (AP radiophoto)

Two hefty devaluations of the country's currency have also added to the financial plight of ordinary Ghanaians, whose average wage is under \$700 a year.

The revolutionary council under Flight Lieutenant Jerry Rawlings said that there would be no civilian rule until it had completed its political clean-up programme to root out corruption and bribery.

In London, the Foreign Office announced yesterday that it had recognized Ghana's new government.

NASA will try to control Skylab fall

WASHINGTON (Reuters). — An attempt will be made on Tuesday to swing the Skylab space station into a new position that will not stop it from crashing to earth but may help steer potentially lethal debris clear of populated areas.

Latest predictions say that Skylab, launched in 1973 and occupied by three successive astronaut crews, will fall out of orbit and plunge towards earth some time between July 6 and July 25. The spacecraft will disintegrate when it hits the earth's dense atmosphere, but the National Aeronautics and Space Administration (NASA) says about 500 chunks, some weighing two tons, may reach the ground.

They will scatter over an area known as a "footprint," 160 km. wide, 7,000 km. long. Larger pieces travelling at more than 220 kph could gouge huge craters or destroy buildings.

Skylab is now in an orbit 276 km. from earth with its huge solar panels pointing constantly towards the sun.

NASA explained that if the spacecraft stayed in that position, it would be buffeted by the atmosphere as it came closer to earth and would tumble out of control, making final manoeuvres impossible.

Tuesday's manoeuvre will try to put the spacecraft in a position in which the two forces now acting on Skylab — gravity and increasing atmospheric drag — cancel each other out and the craft remains in a stable position.

Macy's fire kills fireman, injures eight

NEW YORK (Reuters). — Fire broke out in Macy's Department Store on Friday killing one fireman and injuring eight other people as well as forcing the evacuation of 2,000 shoppers.

The fire broke out in the sports goods section of Macy's. Although the fire was confined to a single floor, it took 120 firemen almost three hours to control the flames.

Basques bomb N-power plant

BILBAO, Spain (Renter). — The Basque separatist organization ETA claimed responsibility on Friday for a bombing at a nuclear power station being built near Bilbao, which killed a worker on Wednesday.

In a separate claim also sent to Basque news organizations, the ETA said it was responsible for six bombs that damaged public buildings in San Sebastian on Thursday. Nobody was hurt in the blasts.

ETA's political-military wing threatened last week to kill all representatives of the central government working in the Basque country. Police sources said they had received several requests for gun licences from threatened officials.

Amin official faces murder charge

NAIROBI (Reuters). — The governor of Uganda's central province under Idi Amin, Lt.-Col. Naasur Abdullah, was flown back to Uganda from Kenya yesterday to face a murder charge, Ugandan official sources said here.

He was extradited with Gilbert Inyang, a businessman who also worked for the ousted dictator's secret police, the State Research Bureau. He has also been charged with murder, sources said.

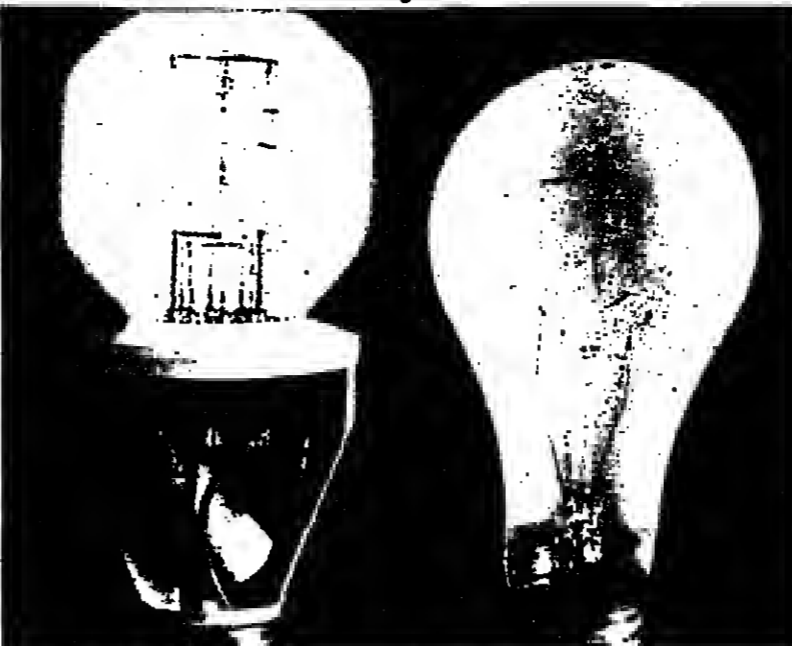
Nairobi lawyers are expected to lodge appeals with the Kenyan high court against similar extradition orders of Brigadier Dusan Sabuni, the minister of industry and power in Amin's last cabinet, and two senior police officers. Sabuni is charged with murder and the police officers are charged with robbery with violence. All three offences are punishable by death in Uganda.

A week ago Amin's British-born aide, Bob Ardies, was extradited to Uganda to face trial for murder. He is being kept in a windowless cell at Luzira Prison in Kampala.

Dead man's thumb 'prints' cash for kin

TORONTO (Reuters). — Relatives of an illiterate man cut off his thumb after he died, preserved it in formaldehyde and used it to endorse and cash his pension cheques, a royal commission here was told.

The swindle worked for years before it was detected during a routine survey of pensioners, the Association of Investigators and Guard Agencies of Ontario said.



General Electric has announced the development of an energy-saving and longer-life light bulb for home use which it says will be a bargain at \$16 each. The new Electric Marine bulb, left, shows electronic controls in the base and an arc tube in the top. It will be available in early 1981, will produce as much light as a regular bulb, right, yet will use only one-third the energy. (UPI telephoto)

Turcomans, Kurds oppose Khomeini on constitution

TEHERAN (Reuters). — Opposition mounted yesterday by Ayatollah Ruhollah Khomeini's attempt to speed up the introduction of a new constitution, and Iran's unofficial head of state said there was an anti-Islamic plot to delay its approval.

The Turcomans and Kurds are both Sunni Muslims, but the draft proclaims the Shi'i sect of Islam, to which the majority of Iranians belong, to be the state-religion.

Meanwhile, Iran's ambassador to Kuwait said yesterday that remarks by Ayatollah Rouhani, a top Iranian religious leader, describing Bahrain as part of Iran did not reflect the official policy of his government.

And the revolutionary terror continues. The 30th execution since Khomeini seized power took place on Thursday when Hussein Amiri, leader of a band of homosexuals known as "The Yellow Scorpions," was shot. He was found guilty of homosexual rape. Another man received a 40-lash flogging for "demonstrating in a drunken state."

Death sentences are also promised for those convicted of drug trafficking.

Iranian assassins sent to Mexico

TEHERAN (UPI). — A team of Iranian gunman sent by Iran's best known revolutionary court chief will follow Shah Mohammed Reza Pahlavi to Mexico intent on carrying out his execution, a newspaper reported yesterday.

The newspaper "Bamdad" quoted the court chief, Sheikh Sadeq Khalkhali, as saying he had sentenced the deposed monarch to death and then sent a team of followers to execute him.

"I have told (the men) they must carry out the sentence wherever (the shah) happens to be in order to take revenge from that traitor on behalf of the Iranian nation," Khalkhali said.

The "Bamdad" report said Khalkhali, who says he is president of the secret revolutionary court in Teheran, sent a group of men to the Bahamas while the shah was staying at a Paradise Island resort and that they now will go to Mexico where the shah is living in a heavily guarded mansion at Cuernavaca.

Khalkhali gave no other details about the group of assassins. He said death sentences also had been passed against the shah's wife, Empress Farah, and the Queen Mother, Farah Diba.

jerusalem proms '79 תרבות המוסיקה 79

The Jerusalem Proms '79, June 16-23, 1979

First programme, Sunday 17.4.79, Khan Theatre.
Prelude: 7:30 p.m. in the Patio — The Jerusalem Brass Quintet.
Concert: 8:30 p.m. — Beethoven Sonatas for Cello and Piano (First Programme); with Janos Starker (Cello) and Rudolf Buchbinder (Piano).
Programme: Sonata in G-minor, Op. 6, No. 2; Sonata in C-major, Op. 102, No. 1; 12 Variations on a Theme from "The Magic Flute," Op. 66; Sonata in F-major, Op. 3, No. 1.
Serenata Notturna: 11:00 p.m. in the Patio — The Golden City String Band playing American Folk Music.

Second programme, Tuesday 19.4.79, Khan Theatre.
Prelude: 7:30 p.m. in the Patio — Choir of "Masalit Daphna" School (directed by Nitzza Barak) and the Choir of "Givat Mordekhai" School (directed by Yaakov Cohen) from Jerusalem.
Concert: 8:30 p.m. — Beethoven Sonatas for Cello and Piano (Second Programme); with Janos Starker (Cello) and Rudolf Buchbinder (Piano).
Programme: 12 Variations on a Theme from "Judas Maccabeus," Op. 45; Sonata in D-major, Op. 102, No. 2; 7 Variations on a Theme from "The Magic Flute," Op. 46; Sonata in A-major, Op. 69.
Serenata Notturna: 11:00 p.m. in the Patio — A Jazz Group.

Brochure containing full information and other forms is available at the Jerusalem Theatre, 20 Bevo Marx, Jerusalem, Tel. 02-621167. Tickets on sale at the Jerusalem Theatre Box-office (4-8 p.m.), Cahasa and Caris On Agencies in Jerusalem and Radio Union in Tel Aviv.

jerusalem proms '79 תרבות המוסיקה 79

"The Jerusalem Proms '79"
(16.4.79 — 23.6.79)

Third Evening, Monday, June 18, Jerusalem Theatre
Prelude: 7:30 p.m. in the Theatre courtyard — Hebrew University Students Folkdance Group (with the cooperation of Jerusalem Municipality)
Concert: 8:30 p.m. Conductor — Gary Bertini
Soloist: Henry Svernyng, violin

Programme: BACH — Violin concerto in E Major
MOZART — Violin Concerto No. 5 in A Major, K. 219
TCHAIKOVSKY — Violin Concerto in D Major, Op. 35

Serenata Notturna: 11:00 p.m. in the Foyer, Chamber Music played by members of the Ariel Ensemble.

Brochure containing full information and other forms is available at the Jerusalem Theatre, 20 Bevo Marx, Jerusalem, Tel. 02-621167. Tickets on sale at the Jerusalem Theatre Box-office (4-8 p.m.), Cahasa and Caris On Agencies in Jerusalem and Radio Union in Tel Aviv.

The Hebrew University of Jerusalem
The Faculty of Law
The Institute of Criminology

On Tuesday, June 19, 1979, a lecture will be delivered by
Dr. MAERVIN E. WOLFGANG,
Professor of Sociology and Law, University of Pennsylvania, President of the American Academy of Political and Social Science on

Current Trends in Penal Philosophy

The lecture will take place at 5 p.m. in Faculty of Law, Rosenblum Bldg., Mt. Scopus, in The Reifeld Hall (and not as announced earlier).

The public is invited

Buses: 9 and 28.

FLOATING DRUGS. — A U.S. Coast Guard boarding crew snuffed out a fire on a derelict ship in the New Orleans port on Friday and discovered bales of marijuana bobbing out in a flooded hold. Authorities said there were no signs of the crew.

THE ISRAEL CHAMBER ORCHESTRA

Subscription Concert No. 8

Conductor: RUOOLF BARSHAI

Soloists: BORIS BELIN; VIOLIN

Helena Raslova, harp/chord
Valery Maleky, harpsichord
"Water Music" Suite

Concerto for Two Harpsichords in C Minor

Violin Concerto No. 1 in D Major

Violin Concerto No. 5

Overture on Hebrew Themes, op. 34 (Israel premiere)

TEL AVIV, Tel Aviv Museum

Saturday, June 23, 8.30 p.m., Series 1
Monday, June 25, 8.30 p.m., Series 2
Wednesday, June 27, 8.30 p.m., Series 3
Thursday, June 28, 8.30 p.m., Series 4

JERUSALEM, Jerusalem Theatre, Tuesday, June 26, 8.30 p.m.

KFAR SABA, Heichal Hatarbut, Saturday, June 30, 8.30 p.m.

HAIFA, Auditorium, Tuesday, July 3, 8.30 p.m.

* At this concert, the Mozart work will be performed in place of the Prokofiev work listed above it.

SPECIAL CONCERT No.5

Conductor: RUOOLF BARSHAI

Soloist: VLADIMIR ASHKENAZI

BAROLSKY — "Song of the Stars" (World Premiere)

BEETHOVEN — Piano Concerto No.4

MOZART — Symphony No.39 in E Flat Major

TEL AVIV "Tel Aviv Museum" Sunday, July 1, 8.30 p.m.
Tickets at Union, 118 Dizengoff, T.A. and at the T.A. museum box office

JERUSALEM Binyanei Ha'Ooma Monday, July 2, 8.30 p.m.
Tickets at all Agencies

Subscribers present discount voucher no.5

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Colour Catalogue of Israel Stamps (No.10)

has been issued

The catalogue contains details of stamps that have appeared in the period from the establishment of the State to February 1978.

The price of the catalogue is IL70. It will be offered for sale from June 24, 1979 at all Philatelic Services counters, which may be found in —

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Demonstrations: (in Hebrew)
Daily at 10.00, 11.00, 12.00.

EVENTS
TUESDAY FILMSHOWS — MUSEUM CENTER

Tue. 19.5
Programme of Swedish Films (English subtitles)
Swedish painting and sculpture of 19th and 20th century, glass industry, Lapland folklore, nature films.
19.00-22.00
Admission free

SHABBAT AT RAMAT AVIV CENTER

MUSEUM OF ETHNOGRAPHY AND FOLKLORE
23.6.
11.00
Guide: Mrs. Hagit Shorer
Participants meet at the entrance — Admission free

GLASS AND CERAMICS MUSEUM
23.6.
10.30
Guided tours of Museums, in English by Mr. Dov Pikelni
Participants meet at the entrance of Glass Museum — Admission free.

Sandinistas said to control Nicaragua's 2nd largest city

MANAGUA. — Unconfirmed reports early yesterday said that left-wing Sandinista guerrillas battling to topple President Anastasio Somoza had finally gained control of the key city of Leon after a gruelling four-day battle.

The reports said the National Guard command post, which had been holding out against guerrilla assaults, had finally fallen. For the past four days, air force planes had bombed and strafed guerrilla forces as they tried to force their way into the post in the country's second largest city.

In Managua, the capital, the guerrillas were fighting to maintain their hold in slum areas despite a tank, plane and artillery-backed drive by government troops to get them out. Planes strafed guerrilla positions on Thursday and troops swarmed into the slums at dawn Friday. Witnesses reported that the guardsmen recaptured the town hall, which had fallen to the guerrillas a few days ago in house-to-house fighting.

Ismael Reyes, president of the Nicaraguan Red Cross, said more than 80,000 persons have sought refuge in about 30 Red Cross centres. His headquarters said it treated more than 50 persons struck on Friday by shrapnel, most of which came from rockets fired by National Guard planes.

A battle at the U.S. Embassy also occurred on Friday afternoon, lasting more than an hour and involving National Guardsmen who serve as embassy guards.

"It was one helluva firefight," said an embassy source, who added that U.S. Marines stationed at the embassy did not participate, and that 13 to 15 bodies were on the ground in the area when the fighting ended.

A Colombian Air Force plane was raked with gunfire approaching Managua airport to pick up a group of refugees as heavy fighting raged around the U.S. Embassy.

A crewman aboard the Colombian transport was struck in the chest by a bullet. The plane landed despite a ruptured hydraulic line and fuel spewing from a bulkhead in a gas tank. More than a dozen journalists were on the flight, but none were injured.

Citizens of Japan, the U.S., Canada, Britain, the Dominican Republic, Panama, Colombia, Argentina and other countries have been airlifted out in recent days as fighting intensified in the capital.

Foreign Minister Julio C. Quintana told a press conference that a 300-man force travelling in "heavy vehicles" had invaded Nicaragua on Friday from Costa Rica, overrunning the border station of Penuas Blancas on the Pan American Highway before being stopped about four km. inside Nicaragua.

Quintana said he believed the guerrillas were trying to reach Rivas, 48 km. north of the border, and hoped to establish a provisional government there. He said the invasion did not pose a threat to Somoza's government. (Reuters, AP)

Malaysia to expel refugees, shoot new arrivals on sight

KUALA LUMPUR. — Alarmed reaction to the deputy premier's announcement.

Indonesia has also announced tough treatment for arriving "boat people" and Hongkong says it would enact legislation to cope with its worsening refugee problem.

Despite the warnings that harsh measures were in store, the Malaysia deputy premier's words caught many by surprise. But there appeared to be no doubt that the government was in earnest in getting tough. (Reuters, AP)

John Wayne buried in Catholic ceremony

NEWPORT BEACH, California (Reuters). — Actor John Wayne was buried on a hill overlooking the Pacific in a quiet Friday dawn ceremony attended only by his family, a spokesman said.

Wayne, who died at 77 on Monday, after a 15-year battle with cancer, was converted to Catholicism on his death-bed.

His funeral began with a mass at the Roman Catholic church of Our Queen of Angels, close to his Newport Beach home, overlooking the Pacific coast just south of Los Angeles.

THE ISRAEL PHILHARMONIC ORCHESTRA

TEL AVIV, Mann Auditorium, 8.30 p.m.

SUBSCRIPTION CONCERT No. 10

DANIEL OREN conductor

ALICIA DE LARROCHA piano

Programme of works by Kolton, Ravel, Falla and Kodaly

Series 6: Tonight — 17.6.79
Series 7: Sunday, 24.6.79
Series 8: Saturday, 23.6.79

HAIFA, Haifa Auditorium, 8.30 p.m.

Series 4: Monday, 18.6.79

SUBSCRIPTION CONCERT No. 5

KYRIEL KONDRASHIN conductor

ALICIA DE LARROCHA piano

Programme of works by Brahms, Mozart and Prokofiev

HAIFA, Haifa Auditorium, 8.30 p.m.

SUBSCRIPTION CONCERT No. 9

DANIEL OREN conductor

ALICIA DE LARROCHA piano

Programme of works by Kolton, Ravel, Falla and Kodaly

Series 1: Tuesday, 19.6.79
Series 2: Wednesday, 20.6.79
Series 3: Thursday, 21.6.79

TEL AVIV, Mann Auditorium, 8.30 p.m.

SUBSCRIPTION CONCERT No. 11

ZUBIN MEHTA conductor

IZHAK FELLMAN violin

Programme: Prokofiev: Excerpts from "Zoecca and Juliet"
Mendelssohn: Violin concerto
Dvorak: Symphony No.8

Series 1: Wednesday, 27.6.79
Series 2: Thursday, 28.6.79
Series 3: Saturday, 30.6.79

THE BEER-SHEVA ORCHESTRA

MUSICAL DIRECTOR MENDI RODAN

Conductor: MENDI RODAN

Soloists: MIRA ZAKAI, contralto

VLADIMIR ORLOFF, cello (Canada)

Programme:
G. Liscovsk: "Mizmorim" for voice, string orchestra and clarinet
F. Tchaikovsky: Variations on a Rococo Theme, op. 34, for cello and orchestra
Bertini: "Les Nuits d'Ele D'Ort: Diversissement"

Sunday, June 17
Evening, Yosef Hall
Wednesday, June 20
Kfar Saba, Heichal Hatarbut
Thursday, June 21
Beer-Sheva, Subscription Concert No. 6, Series 3
Saturday, June 23
Beer-Sheva, Subscription Concert No. 8, Series 1
Sunday, June 24
Jerusalem, Khan Theatre
Tuesday, June 26
Beer-Sheva, Subscription Concert No. 8, Series 4
Wednesday, June 27
Beer-Sheva, Subscription Concert No. 8, Series 5
Thursday, June 28
Beer-Sheva, Subscription Concert No. 8, Series 2
Saturday, June 30
Tel Aviv, Ramat Auditorium, Tel Aviv Museum

THE BEER-SHEVA ORCHESTRA

MUSICAL DIRECTOR MENDI RODAN

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- * Beer-Sheva residence essential

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Choreographic fantasy on the birth of Tel Aviv in movement, song, dance and pictures

Premiere performances: Tel Aviv, Bahimab, 8.30 p.m. Sunday, June 17, Monday, June 18, Tickets: Hadran, other agencies and box office on evening of performance, Tuesday, June 19 — all tickets sold out

Rehearsals: Keren, Thursday, June 20 at 9.15 p.m. Tickets: Hadran, Jerusalem Theatre, Sunday, July 1 at 8.30 p.m. Tickets: Kistav, Haifa Theatre, Sunday, July 8 at 8.30 p.m. Tickets: Garber, Tel. 84777.

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INBAL DANCE THEATRE



Israeli basketball players in action in the European championship series (left to right) Avigdor Moscovitz, Eric Minkin, Miki Berkovitz, Roaz Yanni, Shuki Schwartz, Barry Leibovitz, Motti Aroesti, Steve Kaplan, Lou Silver. (Alex Susskind)

Kfar Hanassi, Netanya to join rugby league competition next season

By JACK LEON
Post Sports Reporter

TEL AVIV. — Two new teams, Kfar Hanassi and Netanya District, are to join the Israel Rugby Football Union's national league competition in the 1979/80 season, bringing the number of participants to nine.

There is also the possibility of Ra'anana entering the league, the union's new honorary secretary, Alan Braz, told *The Jerusalem Post* yesterday, following last week's eighth annual general meeting of the IRFU at kibbutz Ha'ogen.

A one-month tour in December by the Maccabi Rugby Club of Sydney will be the highlight of Israel's coming season. Details of the ambitious programme, under discussion since the 1977 Maccabiah Games here, are now being finalized.

The British Army XV from Farnham, which toured Israel last April, have invited the IRFU to send a team to Cyprus, and the exchange visit may take place this winter. The UK servicemen played two matches here, losing to the national side and defeating Israel's "B" squad.

Rugby will be one of several new

Maccabiah sports at the 11th Games in 1981, following the decision taken at the recent meeting of the International Maccabiah Games Committee in Ramat Gan.

Sabras now comprise some 30 per cent of the nearly 500 adults and juniors playing rugby in Israel, Braz reported. These include 200 boys between the ages of 12 and 17, and youth teams have been formed in Haifa, Kfar Hanassi, kibbutz Yitz'el and Ra'anana.

Johannesburg-born Cyril Morris, the IRFU's outgoing secretary and manager of the Tel Aviv ASA club for the past three years, was elected president of the Union at its annual meeting. He succeeds Teddy Edelstein, who did not stand for re-election. The new vice-president is Kalley Saacks, coach of the Hebrew University XV which won the national championship last season.

The new national board also includes George Berold (treasurer), Charles Abelsohn (chief referee) and Teddy Edelstein, Dave Kaplan, Basil Gold and Martin Lawson. Honorary president is Max Giodownik.

Harmat again sets high jump mark

Post Sports Reporter

TEL AVIV. — Gideon Harmat, 18, of Hapoel Emek Hefer, yesterday broke the men's national high-jump record for the second time in a week when he cleared 2.05 metres in the annual Hapoel junior track and field championships at his home club.

The jump was 2 cm. better than Harmat's previous record established at a local meet last Saturday.

The Hapoel championships are held in memory of Arish Meir, a leading Israeli athlete who fell in the Six Day War.

England, W. Indies in cricket final

LEEDS (Reuters). — England beat Pakistan by 16 runs in their final World Cricket Cup Group "B" match at Headingley here yesterday.

England knocked out 165 for none (60 overs), and went on to dismiss Pakistan for 150 all out.

England will meet the West Indies in the final.

Irish rugby XV repeat victory over Aussies

SYDNEY (Reuters). — Fly half Ollie Campbell kicked Ireland to a 9-3 victory over Australia in the second Rugby Union International here yesterday, scoring all six team's points with two dropped goals and a penalty goal.

The win was a fitting celebration of the world record 11st international appearance of legendary Irish centre Mike Gibson, who has played 69 Internationals for Ireland and 23 for the British Lions.

It gave Ireland a 2-0 victory in the two-match series against Australia, following their 27-12 win in the first match in Brisbane.

Iraq retains world military soccer title

KUWAIT (AP). — Iraq beat Italy 4-3 on Thursday to retain the world military soccer championship. All the goals were scored by penalty kicks in extended play.

An estimated 20,000 Kuwait soccer fans watched the sometimes violent game.

Billie King upsets Wimbledon champ but Goolagong stops her comeback

CHICHESTER (AP). — Former Wimbledon champion Evonne Goolagong ended Billie Jean King's remarkable run in the Chichester women's grass-courts tennis championships yesterday.

The Australian qualified for the final with a marathon 4-6, 6-4, 10-3 victory over the American star playing her first tournament for a year.

Billie Jean upset current Wimbledon champion Martina Navratilova on Friday and looked to be heading the same way yesterday in the first set of her semifinal match.

She cruised through the first set in double-quick time, allowing the Australian just the fourth game.

The second set was a different story, with the stylish Goolagong producing some superb strokes to move into a 5-2 lead before the 35-year-old King began to fight back.

King closed to within 4-5 and lost the chance of levelling the set 5-5 by sportingly conceding a let the net judge had missed. Goolagong took advantage and eventually broke King's service to lead 6-4.

The Australian looked to have the match sewed up when she led 3-1 in the final set but King drew on her vast experience to get back on level terms.

King had four break points in the ninth game, but squandered them all, and Evonne finally broke through to take the match after more than two hours.

New World Cup format to stay

ZURICH (AP). — The new 24-team format for the final round of the World Cup Soccer competition is almost certainly here to stay, the International Federation of Football Associations (FIFA) said on Friday.

FIFA press chief Rene Couris, writing in the latest edition of "FIFA News," said that unless the 1982 finals in Spain, where the new format is being introduced for the first time, turn out to be a complete failure, there would not be "any possibility of reducing the number of teams to 16."

European zones Davis Cup tournament

Rumania took a 2-1 lead over West Germany in their European Davis Cup "B" zone quarter-final in Bucharest yesterday when Ilie Nastase and Traian Marou beat Juergen Fassbender and Ulrich Marten 6-2, 7-5, 7-5 in the doubles.

The jump was 2 cm. better than Harmat's previous record established at a local meet last Saturday.

The Hapoel championships are held in memory of Arish Meir, a leading Israeli athlete who fell in the Six Day War.

On Friday Nastase beat Peter Elter and Rumania's Dumitru Haradau was beaten by Max Wunschig. Cross-over singles are to take place today.

In Paris, the French doubles team of Yannick Noah and Gilles Moretton whipped the Swiss pair Serge Gramigna and Heinz Gunthard 2-6, 7-5, 6-2, 6-3 in another "B" zone competition, clinching the tie 3-0.

In Warsaw Adriano Panatta and Corrado Barazzutti gave Italy a 2-1 lead over Poland in their Zone "A" quarter-final by defeating Wojtek Fibak and Tadeusz Nowicki 6-1, 4-6, 14-12, 6-2.

Spain took a 2-1 lead over Austria in Vienna in another "A" zone quarter-final when Manuel Orantes and Jose Higueras beat Peter Feigl and Hans Kary 14-12, 6-5, 6-4.

Toronto's Underwood blanks Oakland to end losing streak

NEW YORK (AP). — Left-hander Tom Underwood ended a personal 15-game losing streak with a five-hit shutout on Friday night as the Toronto Blue Jays beat the Oakland A's 6-0.

Underwood, who had dropped his first nine decisions this season, walked one and struck out two in going the distance for the fifth time this year. It was his first victory since he beat Baltimore last August 8.

In other American League action, Al Oliver's two-run homer highlighted Texas' biggest inning of the year, an eight-run explosion in the fifth, that carried the Rangers to a 9-4 victory over the New York Yankees.

Toby Harrah and Ron Pruitt each drove two runs to spark a seven-run second inning that helped Rick Waits and the Cleveland Indians to a 13-3 rout of the Seattle Mariners.

Bobby Grich hit two home runs and Carney Lansford, and Dan Ford hit Sparky Anderson his second defeat in two games as manager of the Tigers.

Mike Squires drove in four runs with a single, a two-run double and a suicide squeeze hit to lead the Chicago White Sox to an 8-5 victory over the Boston Red Sox.

Al Bumbry drilled a tie-breaking two-run triple in the top of the ninth inning to lift the Baltimore Orioles past the Minnesota Twins, 6-5.

Willie Wilson hit two three-run homers, including an inside-the-park shot that capped an eight-run ninth, to lead the Kansas City Royals to a wild 14-11 decision over the Milwaukee Brewers.

In the National League, pitcher Tom Seaver helped his own cause with a two-run double and Johnny

Bench unloaded a two-run homer as the Cincinnati Reds beat the Philadelphia Phillies 6-3.

Art Howe's double scored Denny Walling from first base in the ninth inning to lift the Houston Astros and Joaguin Andujar to a 2-1 victory over the Montreal Expos.

Les Mazzilli drove in both runs with a pair of singles and Craig Swan fired a two-hit to lead the New York Mets past the Atlanta Braves 2-1.

Standings: American League

EAST				
	W	L	PCT.	GB
Baltimore	40	22	.645	—
Boston	37	23	.617	2
Milwaukee	34	30	.531	7
New York	33	28	.539	7 1/2
Detroit	29	35	.450	12 1/2
Cleveland	31	30	.508	13 1/2
Toronto	19	46	.292	22 1/2
WEST				
California	39	26	.599	—
Kansas City	34	29	.540	4 1/2
Minnesota	32	28	.533	5 1/2
Texas	33	29	.532	5 1/2
Seattle	26	39	.400	13
Oakland	19	45	.297	19 1/2
EAST				
Montreal	33	23	.588	—
St. Louis	32	24	.571	1
Philadelphia	32	29	.523	3 1/2
Pittsburgh	29	28	.509	4 1/2
Chicago	25	29	.461	8 1/2
New York	24	33	.421	9 1/2
WEST				
Houston	35	27	.565	—
Cincinnati	35	27	.565	1 1/2
San Francisco	31	33	.484	6 1/2
Los Angeles	30	35	.462	6
San Diego	30	35	.462	6
Atlanta	22	40	.355	14 1/2

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WHAT LOOKS like a goat, tastes like an ibex and may one day help save a hungry Third World from starvation? The answer is a goatex and it's alive and well at Kibbutz Lahav.

The goatex (ya'ez in Hebrew) is a hybrid of a goat (ez) and an ibex (ya'si). The idea of crossing these two ruminants in order to obtain the specific advantages of each was that of Prof. Heinrich Mendelsohn of Tel Aviv University, who performed the first local experiments a decade ago. Later, experimentation was conducted at Sde Boker to see if the two genuses (capra ibex and capra hircus) would successfully crossbreed and, in 1971, Hebrew University biologist Dan Rattner took over the project. Rattner transferred three of Prof. Mendelsohn's "guinea-goats" to his home kibbutz, Lahav, just north of Beersheba, and proceeded to convert this initial scientific investigation into a full-scale breeding programme.

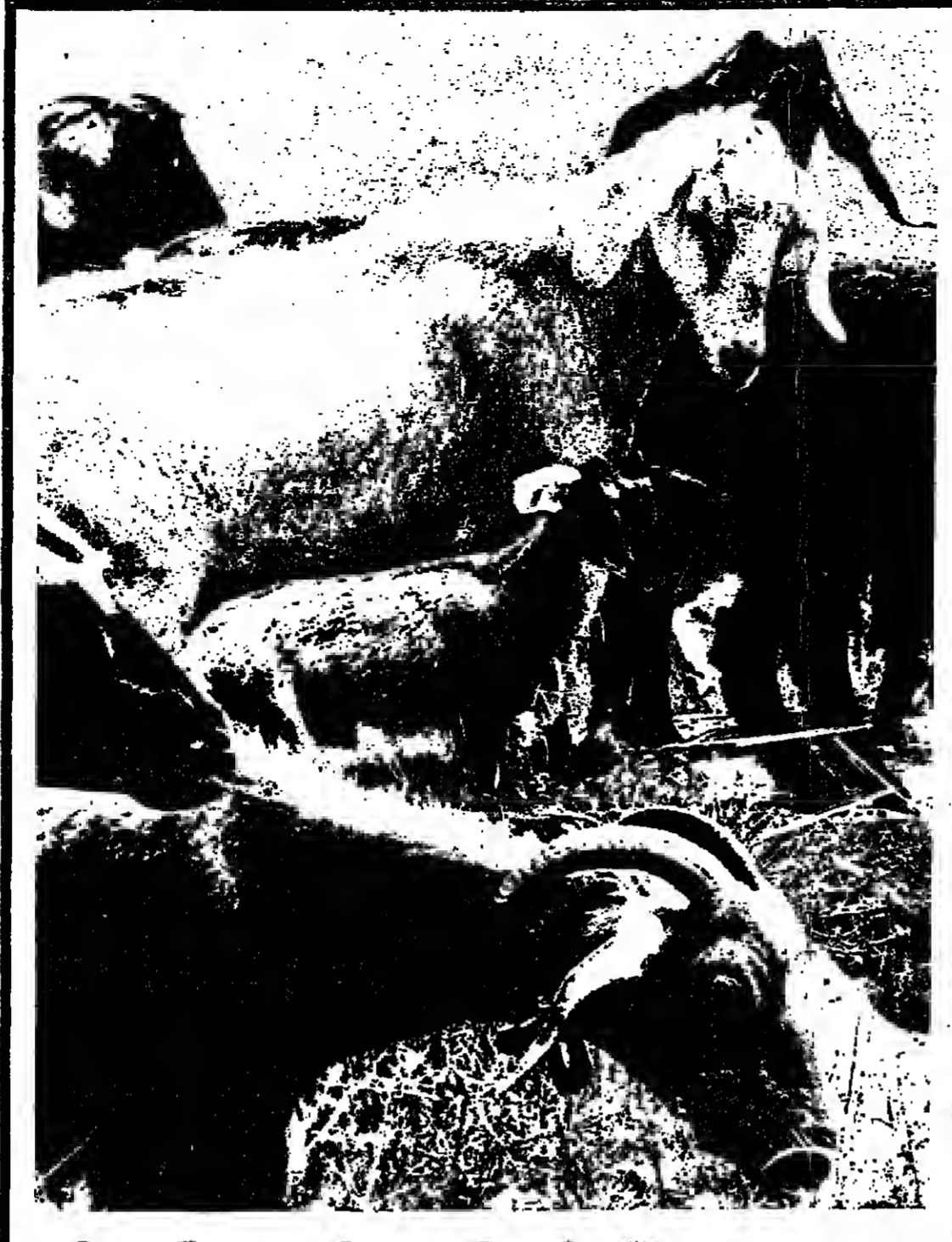
There are four main types of goat in this country. The Sa'anun, a native of Switzerland, is a large animal which gives an abundance of milk but is too delicate for the difficult pasture conditions in the Middle East. It is the classic family goat, tied to a pole next to the farmer's house or is found in very small herds. The Damascus goat shares similar qualities; it gives ample milk and meat but is not very robust. The Sinai goat, on the other hand, is as hardy as they come, but is a midget animal and of little commercial consequence.

Rattner's idea was to take the hardy Beduin goat, which has a remarkable capacity for adaptation to arid conditions, and cross it with the wild ibex to produce a hybrid that would provide good meat under difficult desert conditions. He viewed the experiment as a possible answer to the problem of supplying large quantities of animal protein to the inhabitants of the desert and semi-desert regions of the world.

Little has been done abroad in this field of hybridisation. Swiss scientists tried, without success, to cross various kinds of goats at the end of the past century. In the 1950s, Soviet scientists announced they were conducting experiments, but no authoritative word on goat hybridisation has since been heard from that quarter.

Initially, the Nature Reserves Authority and the Society for the Protection of Nature opposed the hybridisation project as they felt that the ibex population of Israel should be protected from "contamination" from their cousins. They reasoned that this cross-genus mating was unnatural and that herds of goatexes would upset the delicate ecological balance of the wild ibexes. Their consent was given only after Rattner guaranteed that no ya'ez would leave the confines of Lahav without obtaining their permission.

Two of the animals with which Rattner began his project were straight hybrids, a male and a female, and the third was a male backcross to an ibex, i.e. ¾ ibex and ¼ goat. Today, he tends a herd of some 70 females with different degrees of ibex and goat composition, and several males. Most of the female goatexes are between ¼ and ¾ part



A hybrid for hungry hordes

David Frank prepares his palate for a new culinary delight—Goatex

ibex while the males lean more toward the ibex. It is apparently easier to mate males ibexes with female goats than vice versa.

Why goats? Why ibexes? An important characteristic for an animal that is to be raised for agricultural purposes is tameness. Thus, despite the fact that the ibex has a tasty flesh, its extreme agility and natural response of fleeing from human beings would make it an unlikely candidate for the pot. Even ibexes in captivity do not usually allow people to approach them. The goat, on the other hand, is a docile, fully domesticated animal, but its meat is rather tough and meagre. The advantages of a hybrid animal are obvious — as long as it acts like a goat and tastes like an ibex and not the other way around.

Besides, Rattner explains, the goat and the ibex constitute the only feasible combination of local animals known to biologists. In most cases, different types of animals will not mate at all, even when brought into close physical contact. A horse and a donkey can mate and even produce offspring, but the mule is infertile and thus a hybrid of this nature will survive for just one generation. The sole species that successfully produce fertile offspring is the wild ibex when mated with the domesticated goat. Even another ruminant as similar to the goat as the sheep cannot mate with an ibex.

The question that springs to mind is, of course, why hybridise at all? Why not domesticate the ibex and be done? After all, domestic animals mature more quickly and thus attain sufficient weight for slaughtering much sooner than wild animals. At two years, a goat is already fully grown whereas the ibex is in no rush to mature; the later he reaches adulthood and joins battle for the females, the stronger he is likely to be. However, Rattner contends that hybridisation is a much more viable option than domestication. The domestication process extends over many generations and an experiment in New Zealand to domesticate deers for farming purposes has been going on for a long time without conclusive results.

Frankly, I have partaken of goat meat only once, as the guest of a Negev Beduin some eight or nine years ago. Although I vaguely recall enjoying the meal, I am certainly no goat meat devotee. Even here, in the Middle East, where lamb and mutton have traditionally been prized (and priced) above all other meat, goat has hardly been a popular victual.

To cook old goat certain measures of desperation are needed. One old recipe calls for "simmering the goat to rags" while others suggest powerful spices and dried fruits as ingredients of disguise in the true medieval style. However, kid may be cooked in the same way as lamb and, I am told, is truly delicious when roasted over charcoal or cooked with a stuffing of rice, chopped onions, nuts and raisins. Thus, the uppermost question in my mind, as I followed the kibbutz biologist through the breeding pens and out into the open pasture was — what does goatex meat actually taste like?

Regrettably, it was not feasible to slaughter a young ya'ez in honour of my journalistic advent and no tasting session was planned for the near future. I was thus constrained to accept my host's description of the merits of goatex flesh until such time as I may indulge in this new dish.

At regular intervals, goatexes are slaughtered and weighed to test the degree of productivity. The percentage of edible parts is already considerably higher than in the goat, where some 41-43 per cent of the carcass may be eaten. And the experiments in breeding increasingly more productive animals continue apace.

As for taste, there is no objective laboratory measure for this quality, Rattner explains. True, the amount of moisture, the percentage of protein, etc. may be measured and analysed, but neither these nor any of the other available criteria convey taste, which is a purely subjective sensation. Thus, the method employed is to give each of 80 randomly selected members of the kibbutz three plates of meat, unspiced except for a little salt. One plate contains regular goat meat, the second meat from a 25 per cent ibex and a 75 per cent goat and the third meat from a 50 per cent hybrid. The results of this periodic poll show that the tasters consistently and significantly prefer the half-ibex/half-goat meat.

All the same, what does it taste like, I ask in the name of all the disenfranchised epicures outside Lahav. Somewhat like lamb, succulent, tender, but less fat, I am told. In fact, Rattner contends, most Israelis of European stock are quite incapable of differentiating between lamb and kid. If you like lamb, you'll love goatex.

And the new animal is quite kosher. Although both the goat and the ibex have cloven hooves and chew the cud, Rattner wanted a conclusive ruling on the status of the hybrid before he committed himself to the arduous task of crossbreeding. He approached the chief rabbi of Beersheba, Elisha Katz, who, after delving into the matter, declared the ya'ez kosher, publishing his ruling in "Torah U'mada" in August 1971.

Now the question that looms before the project is whether to expand the 70-strong herd to full-scale market proportions. Rattner feels that as a serious scientist there are still many questions concerning reproduction, feeding and veterinary matters that must be answered before the goatex becomes a viable commercial enterprise. However, in order to experiment on a broad scale, large sums of money are necessary. After years of scraping for funds, Rattner last year obtained a grant from the Truman Foundation, which encourages research applicable to the problems of developing nations. But this money, too, will soon be gone.

"I have no idea how much longer it will take," he says, "but when we reach an optimal quality of meat and higher productivity I believe we'll be able to make a major contribution to the problem of protein deficiency in the Third World."

And, hopefully, here in Israel, goatex will be cheaper than lamb is today.



(Photos: Frank, Rubinger)

WHILE FRESH beef may sell exceptionally well in the butcher shops of North Tel Aviv and Herzliya Pituah, most of us generally buy frozen meat at half the price (or no meat at all). Last year the average Israeli ate approximately four kilos of fresh and nine kilos of frozen beef (as well as 35 kilos of poultry).

The virtues of fresh versus frozen are hotly debated. Cattlemen and butchers of my acquaintance swear that fresh, locally-grown beef has a higher nutritional value than the imported frozen variety. Nutritionists explain, however, that a loss of nutritional content is likely only if the beef is frozen under home conditions, i.e. in the vicinity of -10°C. But if the beef is properly deep frozen at -40°C, the ice crystals form in such a way as to preserve the full flavour and food value of the meat. As long as the beef is thawed just once, prior to cooking, the run-off of liquids should cause no more than a five per cent decrease in nutritional value. Of course, repeated thawing and refreezing does not only adversely affect nutrition; it also allows bacteria to multiply, and

should be strictly avoided.

One valid reason for paying more for fresh beef is to obtain the choice hindquarter cuts, such as sirloin, topside and fillet. For reasons of kosherity, all frozen imports are from the forequarters (although ritually slaughtered and eviscerated fresh hindquarters are quite kosher). Another is that the best beef comes from young animals and the intensive system of raising cattle in Israel allows earlier slaughter than in most other countries. Thus local fresh beef is likely to be younger and tastier than imported frozen beef, which is more mature. Finally, one should be aware that in defrosting, some liquids are lost with a concomitant drop in weight. This means that the real difference in price between fresh and frozen beef is a little less than initially seems apparent.

Frozen beef is imported mainly from Argentina, Australia, Rumania, Uruguay and, most recently, South Africa. The best imports come from Rumania, maintains Meir Yagil, director of the Government Trade Administration in the Ministry of Industry, Trade

Cold Cuts

Fresh beef or frozen? Fat or lean? David Frank explores the ramifications of the meat controversy

No.	Cut	Price per kilo (incl. Vat)	Uses
1.	Vered Ha'izel (fore rib, entrecote)	74	Steak, roast
2.	Tala'ot (top ribs)	59	Roast, goulash, stew, ham, ground meat
3.	Hi'zo (brisket)	54.50	Roast, barm, soup
4.	Katof (shoulder)	66	Roast, schmitzel, ground meat, soup
5.	Fillet Medium (faux-filet, griffel)	74	Roast, stew, barm, Roast
6.	Milche Hatzeia (rib)	59	Roast
7.	Zro'a (shin)	59	Goulash, soup, ground meat
8.	Kashtit (plate, tendon)	54.50	Goulash, soup, grilled meat
9.	Tzavar (neck)	59	Goulash, ground meat, soup

and Tourism. Rumanian beef tends to be younger than that imported from the other countries, he says, although Argentinian beef is also very good as the cattle there do not have to cover large distances in order to pasture. The reason that U.S. beef has not gone over well here, Yagil says, is that it tends to be more heavily marbled with fat than other countries' meat and Israelis tend to prefer lean beef.

However, the leanness of meat can prove fallacious. The fat provides much of the flavour and succulence of beef and an ideal cut is one that is well marbled with flecks of fat. Furthermore, lean meat may not be as economical a buy as it may seem, since it contracts when cooked to a greater extent than fat meat. This is due to the fact that fat meat contains less moisture than lean.

In 1978, 35,000 tons of imported frozen beef were marketed in comparison to about 13,000 tons of locally produced beef. As far as the reputed superiority of fresh beef is concerned, Yagil's opinion is clear and monosyllabic: a "myth", he says.

The government agency sells a kilo of boneless frozen beef for IL50.40 (including VAT). The wholesaler then resells it to the butcher for IL54.32 and the public finally buys the beef at various prices, depending on the particular cut (see table centre).

Very few shoppers are able to differentiate between the various cuts and most place their faith in their butchers. While not all these gentlemen engage in the reprehensible practice of mixing their meats, the consumer should be aware of the fact that a few do. Since the butcher purchases all the beef for the same wholesale price, he makes his profit by selling more of the higher priced cuts and less of the cheaper cuts. As he makes only a meagre 18 agorot profit on the sale of a kilo of brisket, an unscrupulous butcher might be tempted to throw in a bit with your IL74 per kilo order of shoulder roast. And even though the customer may insist that the ground meat be or she is about to purchase is freshly ground, it is rather difficult to be exactly sure what the butcher is throwing into the whirring electric

grinder.

Another trick utilized by some butchers is to defrost frozen beef and sell it in the guise of fresh meat. While I admit I am unable to tell the difference, my colleague Martha Meisels wrote recently that fresh beef looks "dry" and does not release drops of blood on to the display tray, whereas thawed frozen beef is likely to release liquid, including blood. The safest way is to buy only from a reputable butcher or a chain supermarket that would not risk its reputation for a little extra profit.

This unscrupulous practice may soon become impossible, as the government is considering importing beef in smaller sections. At present, frozen beef is generally sold in large chunks which the butcher must dissect for individual customers, but Yagil reveals, the plan is to import cartons of frozen beef containing small fully frozen, ready-packaged cuts.

As an aid to shopping for frozen beef, look at the concise table of the available cuts (centre).

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Plates of meat

We print your meat recipes

AT THE TEL AVIV Sheraton hotel, the staff dining room often resounds to the ring of recipes — the favourite topic of the staff, which hails from all corners of the world, is swapping favourite ways of preparing food. And the Today Food request for Meat recipes stimulated just such a scallion recently — with the resultant suggestions:

Executive housekeeper Julie Collins comes from Glasgow. During her studies at the Radnor School, she prepared a faculty favourite, stuffed breast of lamb, for Chef Nikolai, who said it reminded him of his childhood.

Stuffed Breast of Lamb
1 breast of lamb (with bones)
120 gms fresh white bread crumbs (halla is best)
2 tbsps. of freshly chopped parsley (not dried or powdered)
2 tsp. grated onion
50 gms melted margarine

1 egg
salt and pepper
grated rind and juice of 1 lemon
Mix all the above ingredients, and if too dry, add some cold water. Open a pouch along breast bone of lamb and stuff with lemon forcemeat, leaving plenty of space, as it swells during cooking. Sew up well. Any remaining stuffing can be shaped into balls and baked alongside the lamb. Lightly brown an assortment of coarsely cut seasonal vegetables (onions, carrots, celery) to cover the bottom of the baking tin. Season vegetables with salt and pepper, and place seasoned lamb on top. Bake in a medium oven until golden brown and crispy and when tested with a skewer, the juices are clear and slightly pink.

Many South Africans work at the hotel and waves of nostalgia are provoked by the menu of sossies barbecue, in the back yard at a lazy Sunday luncheon.

Sossies
2 kgs. of lamb or dark turkey meat
5 large sliced onions
2 tbsps. margarine
1 1/2 tbsps. curry powder
Half tsp salt

Half cup dried apricots, soaked overnight and boiled
1 clove garlic
6 crushed orange or lemon leaves
1 tbsps. sugar
3 tbsps. vinegar

Cut meat in small cubes and place on small skewers. Fry onions and garlic in margarine, and add this to the apricots (which have first been puréed), pepper, orange or lemon leaves, curry, sugar, salt and vinegar. Pour all of this over the skewered meat and marinate for at least 12 hours before using. Barbecue over glowing coals, after draining the meat first. The sauce is delicious warmed and served over the meat.

General Manager Harold Richman comes from Boston. His favourite is:

Traditional New England Boiled Dinner
(To serve 8)

A 2 kilo corned beef brisket, preferably second cut
1 cup dried horticultural shell beans, such as cranberry beans, or substitute dried pink or pinto beans
1 medium sized onion, peeled and pierced with 1 whole clove
1 tsp. salt

16 small firm young beets
8 medium-sized boiling potatoes, scrubbed

5 medium-sized carrots, scrubbed
1 large rutabaga, peeled and cut crosswise into 1/2 inch thick slices
1 large firm green cabbage, trimmed, quartered, and cored
1 bunch fresh parsley sprigs, trimmed, washed and thoroughly drained

Place the brisket in a 5- to 6-litre casserole and add enough water to cover it by at least 2 centimetres. Bring to a boil over high heat, meanwhile skimming off the scum and foam as they rise to the surface. Reduce the heat to low and simmer partially covered for about 3 hours or until the brisket is tender and shows no resistance when pierced deeply with the point of a skewer or small knife. (Check the pot from time to time. The water should cover the brisket throughout the entire cooking time; add boiling water if needed.)

Meanwhile, in a heavy 2- to 3-litre saucepan, bring 1 litre of water to a boil over high heat. Drop in the dried beans and boil them for about 2 minutes. (The water should cover the beans by at least 5 centimetres; if necessary add more.) Turn off the heat and let the beans soak for 1 hour. Then add the olive-pierced onion and the salt and bring to a boil again. Reduce the heat to low, and simmer partially covered for 1 hour, or until the beans are tender. (Check the beans occasionally; add more boiling water if needed.) Drain the beans and discard onion.

With a small, sharp knife cut the tops from the beets, leaving about 1 inch of stem on each. Scrub the beets under cold running water, then place them in a 3- to 4-quart saucepan and pour in enough cold water to cover them by 2 inches. Bring to a boil over high heat, reduce to low, cover the pan and simmer until the beets show no resistance when pierced with a small skewer or knife. This may take from 30 minutes to 2 hours; add boiling water if necessary. Drain the beets and, when they are cool enough to handle, slip off their skins.

The potatoes, carrots and rutabaga may be cooked together in a large pan of lightly salted boiling water. Drop the vegetables into the pot and cook briskly, uncovered, for about 20 minutes.

Cook the cabbage separately by dropping the quarters into enough salted boiling water to cover completely. Reduce the heat to low and simmer partially covered for about 15 minutes, or until the cabbage is almost tender but still somewhat resistant. Drain thoroughly and cut each quarter into halves.

To serve the boiled dinner, carve the beef and arrange the slices slightly overlapping attractively along the centre of a large, heated platter. Surround the meat with mounds of individual vegetable and garnish with parsley. Horseradish,

mustard and pickles are traditional accompaniments.

Esther Grunis of Ganei Zahala sent us her version of her late parents' *Scallops à l'Améno*. "My mother and father, Charlie and Mary Schiff, loved whipping up delicious concoctions together in the kitchen and were both delicious gourmet cooks," she writes. The original recipe calls for scallops of veal, but "since we live on a university professor's salary, I often substitute chicken schmitzel for veal."

Scallops à l'Améno
(to serve 4)
700 gms veal or chicken schmitzel (cut 1/4 inch thick, pounded to 1/4 inch)
salt and pepper
2 tbsps margarine, 3 tbsps oil
1/2 cup beef (or chicken) stock
8 paper-thin lemon slices
1 tbsps lemon juice
2 tbsps margarine

Cut scallops into 1/4 inch strips. Season with salt and pepper and dredge in flour, shaking off excess. In heavy skillet, melt 2 tbsps margarine with 3 tbsps oil over moderate heat. When foam subsides, add meat, 4 to 5 scallops at a time, and sauté 2 minutes on each side until golden brown. Transfer meat to a plate. Pour off all the fat from skillet, leaving film on the bottom. Add 1/2 cup stock and boil briskly 1 to 2 minutes. Return meat to skillet and arrange lemon slices on top. Cover and simmer over low heat for 10 to 15 minutes or until meat is tender. To serve, transfer to heated platter. Serve over egg noodles, surrounded with lemon slices. Add 1/4 cup of remaining stock to juices in pan and boil until reduced to a syrupy glaze. Add lemon juice and cook for 1 minute. Remove from heat, add 2 tbsps butter and pour sauce over meat.

Mrs. Bella R. Nemiroff of Jerusalem, says she tries to keep her recipes as simple as possible, and sends us a roast tongue dish as an example.

Roast Tongue
(Serves 8 to 8)
2 kilos fresh tongue
3 onions, sliced
2 tsp salt, 1/2 tsp pepper
1/2 tsp garlic powder
1 bay leaf
1 cup canned tomato sauce
2 tomatoes, diced
2 cups boiling water

Plunge tongue into boiling water and cook 10 minutes. Drain and remove skin. Place tongue in a roasting pan with onions around it. Sprinkle with salt, pepper, garlic powder. Add bay leaf, tomato sauce, tomatoes and water. Cover pan and roast in a 325° F oven for three hours or until tender. Baste frequently. Remove cover for the last 30 minutes. Discard bay leaf.

Does "dark meat" (turkey) qualify for your meat recipes, ask two readers. It most certainly does — in the same way as it does on most Israeli dining tables.

Blossom Wiseman of Carmel, Haifa sent us her recipe, which serves "six hefty portions and is half the price of one using beef."

Polynesian Pieces
1 kilo dark turkey meat
juice of 2 lemons
2 tbsps soy sauce
4 tbsps oil

optional: slices of onion and green pepper

Cut up the meat into large chunks and pour the other ingredients over it. Leave in fridge for one or two days, stirring once or twice. The meat can now be grilled, either outdoors on skewers or in the kitchen. Serve grilled meat together with its sauce over rice, accompanied with a green salad.

In England, writes Vera Freundmann, now of Herzliya, she used to make this dish with minced veal, but she finds it just as successful with the frozen minced turkey available here.

1 kilo minced turkey
2 eggs
6 onions
1 green pepper
1/2 litre chicken stock
1 wineglass white wine
little flour, matzo meal, bread crumbs and oil

Mix turkey mince with eggs, finely chopped onions and enough matzo meal to give right consistency for forming small balls. Roll the balls in breadcrumbs and fry in a little oil until brown.

Remove from pan and add to oil 4 sliced onions and one large sliced green pepper. When soft add a little flour and chicken stock made from water and soup powder. Add white wine, bring to the boil stirring and add meat balls. Simmer gently for 25 minutes and serve.

Finally, Leah Fienzer's Egg Foo Yong, which she says can be made using either the fresh bean sprouts found in the supermarket, or sautéed grated carrots.

Egg Foo Yong
1 cup mushrooms
1/2 cup chopped onion
1 package bean sprouts, washed and cooked for 10 minutes
1 cup cut up chicken
1 tsp soy sauce
5 eggs

Slice, sauté mushrooms and onions. Add with chicken and bean sprouts to beaten eggs. Drop with spoon into hot oil, keeping patty shape. Drain well. Warm in sauce: Sauce
2 cups boiling water
2 tbsps chicken soup base or 2 cubes
2 tbsps cornflour and 2 tbsps soy sauce, mixed together

Dissolve cubes in water, add sauce to cornflour, add to bouillon, cook until clear. Serve with rice.

THANK YOU for your continuing interest. We are again sending those readers whose recipes were published a copy of Dry Bones' cartoon book. For the next Today Food page in July, which will be devoted to summer food, readers are asked to send in recipes for cooling dishes, preferably those needing little or no cooking. Send your recipes to Haim Shapiro, Food Editor, The Jerusalem Post, POB 81, Jerusalem.



Lucy Kramer kneads the dumplings (above left), and after, the company partakes of a leisurely meal in the open air. (Richard Lobell)

Dumplings in the open air

HAIM SHAPIRO has a déjeuner sur l'herbe

"IN ISRAEL you still haven't lost the art of dining, in contrast to just eating," a leading chef from North America once told me. At the time I thought he was just scattering compliments, but that was before I ate Czech dumplings at the Kramers.

Arye Kramer, sales manager of the Jerusalem Inter-Continental Hotel, and his wife, Lucy, live in the Jerusalem quarter of Bak'a, an area not usually associated with gracious living. From the front, it is a well-kept, but unimposing residence.

It is only when you go through the gate to the garden in back that a fairytale world unfolds. A huge ashley tree blocks out the noonday sun while smaller trees bear fruit. "I don't go out very much," Arye Kramer says apologetically. "I spend all my time working in the garden. That table is made from a stone slab I found in a vacant lot and the seat is a log the children found in the street."

He shows us the goldfish pond, created from an old tin washtub and the pigeons in their cages. "We used to have rabbits," he continues, "but we gave them away when my son went into the army." Now are plants missing. In addition to the fruit and olive trees are borders of flowers and herbs. A spread of wild sorrel was developed from a few plants Kramer took from a patch he found growing near the railway tracks.

cooked in plenty of salted boiling water for about 10 minutes.

With the dumplings, she is to serve meat, a large shoulder cut of beef, which has been marinated for two days. The marinade, she explains, includes water to cover, a few spoonfuls of vinegar, salt, an onion, parsley and celery root, a clove or two of garlic and a bay leaf.

The meat is cooked in the marinade with the vegetable for about an hour and a half to two hours, until it is tender. The sauce is then strained, thickened with a flour and margarine roux and seasoned with a spoonful or two of prepared mustard.

The dumplings, which are traditionally cut into elices with a thread, are served together with the meat. The sauce covers both.

At the same time that all this is going on, a thick vegetable and meat soup is simmering at the back of the stove. After all, meals in Slovakia, for that is the part of Czechoslovakia Kramer balls from, have to begin with soup.

He explains that in Czechoslovakia, which he left at the outbreak of World War II, the Slovaks were considered the hicks, the butt of jokes. But he adds proudly, it was in Slovakia that one found the best food.

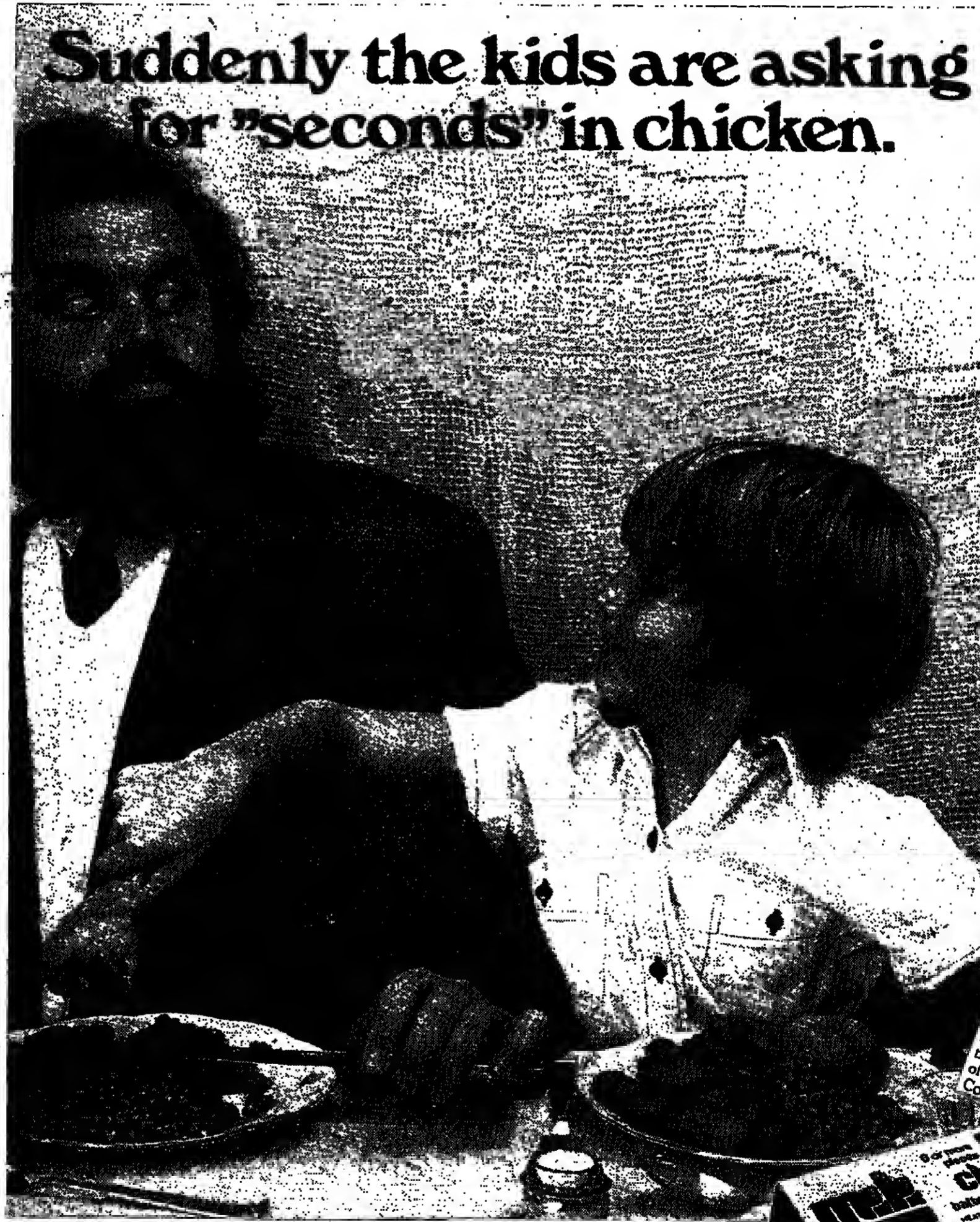
Before the meal itself, served under the large shady tree, we were served a glass of fiery central European brandy. The meal itself is washed down with beer or red wine.

The soup is good, but it is the dumplings that everyone is waiting for. They come, in thick slices alongside the meat, covered with the pale pungent sauce.

The meat is tender, the dumplings light, firm and not in the least doughy. They go down with perfect ease and before Lucy Kramer has a chance to sit down, she is offering second helpings.

A guest, who also balls from Czechoslovakia leans back, a look of pure bliss on his face. The taste of his childhood has returned to him.

The memories of the old country may not all be pleasant ones, but the taste of childhood stays sweet for a lifetime.



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In our house there were always complaints: "Again? Chicken?" Since I've brought "Mili" prepared chickens home, my problems were over. "Mili" prepares battered and breaded chicken parts, (like schnitzel), what the Americans call "Fried Chicken". All I have to do is warm the chicken, prepare a small side dish of vegetables — and that's it! Everyone loves the taste, and I love the easy preparation. Now, at our house they say: "Chicken again!!!"

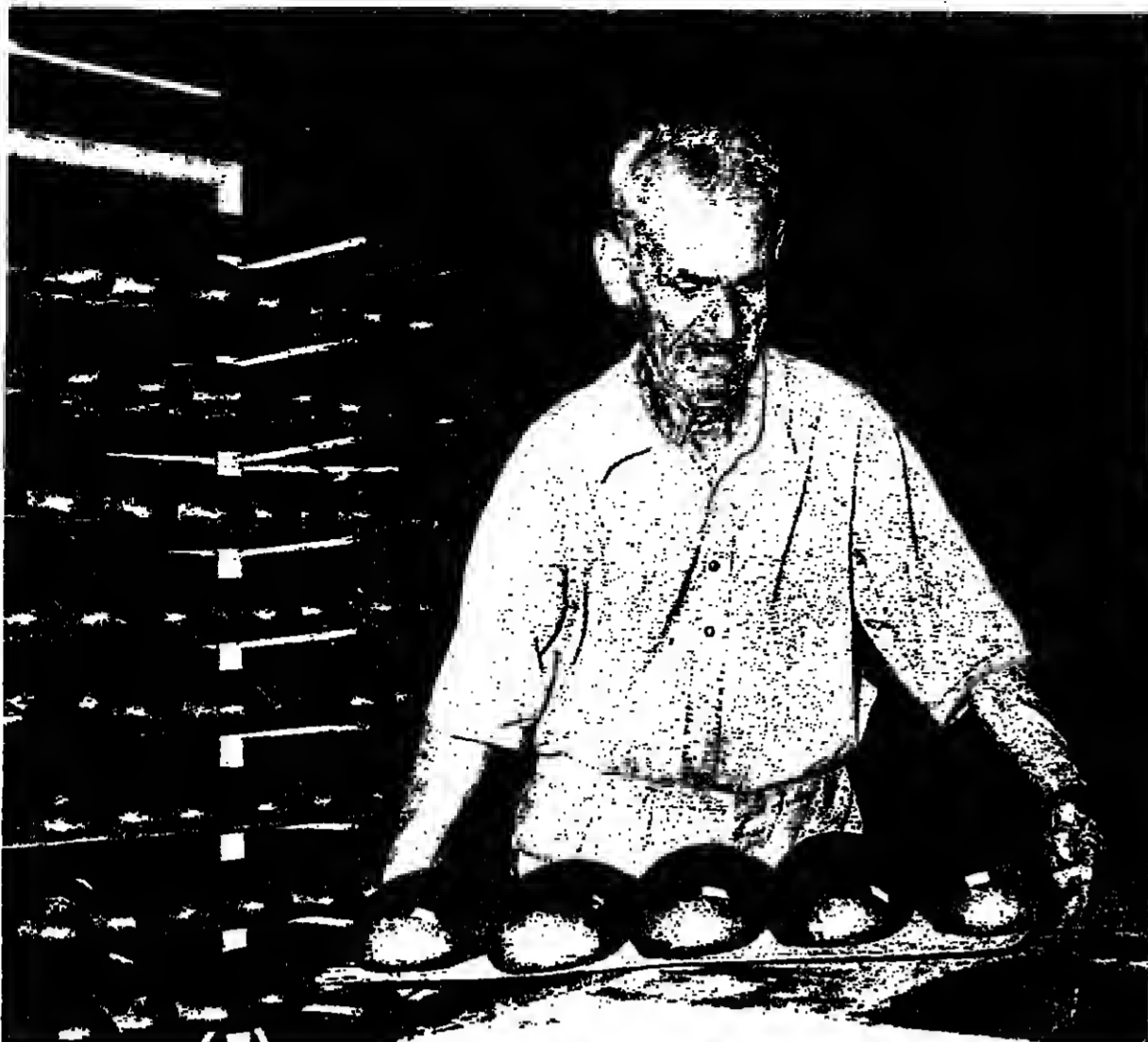
"Mili" prepared meals are manufactured by Milosun a division of Milovot Industries that belong to the kibbutzim of the Western Galilee, a sophisticated and modern industry that manufactures ready to eat chicken and turkey products; just warm and serve and wait for the compliments.

- Among the prepared chilled meals made by "Mili" you will find:
1. Sliced chicken in delicious sauce.
2. Battered and breaded chicken parts. 3. Turkey breast chicken.



Mili-Prepared meals that taste homemade

KOSHER



Eating on the breadline

JUDY CARR says beggars can be choosy about their food

HAVE ANY readers ever given serious thought to how they would eat if their regular source of income and/or savings vanished overnight? This sounds a purely hypothetical question. I never dreamed it could happen to me — till it did.

About three years ago, the investments I had in the bank were wiped away, through circumstances that were entirely unforeseen. Such mundane things as bills, income tax, etc. can always wait. In a situation like this, what matters is how you exist from day to day.

Some fortunate people can exist on a sandwich or two. I am not one of

them — and this article is addressed to those who, like me, literally cannot survive without solid meals. Naturally I especially found my way to the Carmel Market.

In the *shuk* you can always find a kilo of something going cheap. At that season it was tomatoes. I bought loads of squashy tomatoes for a few lira and evolved a kind of tomato goulash with oil and bread that did for breakfast and supper. At that time, you could also get turkey meat, mostly skin and bone, in pieces, for a few lira round about the side streets of Carmel. This I cooked for lunch with more tomatoes.

On the whole, my diet was quite tasty and filling — and maybe healthier than when I was stuffing myself with processed foods.

What have other people done in similar situations? Sadie Merton, an old age pensioner from England, has lived in this situation for years dependent on the vagaries of foreign currency and the Israeli national insurance pension.

At one stage, she made the discovery that a person could go down to the market with only one lira and still find something to eat. This is true — or very nearly so. I bought a

kilo of carrots the other day for ILS and a kilo of squash for ILS — though one has to hunt around for these *met-tayna*.

Sadie has been for years making interesting dietary combinations of the cheapest foods available. Once it was all kinds of turkey stew — "I reckon I'm the world expert in turkey stew," she said. Then it was white cheese with vegetables in dishes that a chef would not scorn to serve... Now I imagine that it is mostly vegetables. Ages ago, Sadie simply decided that she disliked meat. I imagine that now many of us have developed a similar dislike — due to prices, not taste.

"Yes, it's all very well for one person," I can hear you sniff. "But have you ever catered for a family?"

In my case, no. But a religious friend gave me some interesting recipes for families who never thought to be anywhere else but on the breadline.

My friend maintains that families earning ILS 600 to ILS 900 a month eat perfectly well. She says with confidence: "Lizbeth puts a layer of noodles in the wonderpot, then a layer of cheese, tosses an egg into it, then more noodles, and the result is a dream. Her husband once brought home a load of bones and she cooked them with noodles till the meat dropped off. Delicious. Once I ate potato pancakes and salad at their home. Another time there were a lot of concoctions with a single chicken wing in the centre. There are no problems in being well-fed."

To some people it seems odd, that a family should eat well on the salary on which a single person cannot manage... can it be that the hard-pressed lira actually stretches when there are children to feed?

I asked around for "breadline" recipes and my "needy" friends came up with some ideas, though of course you will need SOME money.

First, a cheese and vegetable recipe. Recommended is a solid white cheese, such as Kana'an, with any vegetables in season. A good idea is broad beans. Cook the vegetables with margarine on top and serve with the cheese.

A very satisfying meal can be made by steaming red cabbage till it is soft and serving with fried onions, cottage cheese and ebel. This is a real filler.

Another filler is: Cook green beans in very little water and before they are quite done, add sliced tomato and soaked soya chips.

What about an egg dish? Although eggs have gone up, they are still one of the cheapest foods going. Steam an eggplant till nearly soft, cool it till you can handle it, cut it into six slices, lightly fry these slices and serve them with a poached or fried egg on top.

Daily diet

LILIAN CORNFELD plans a menu for the elderly — and others

THIS MENU was drawn up with the elderly in mind, but it will provide 2,000 calories for all adults.

It contains the daily requirement of about 1,700 calories for women and 2,000 for men and includes 80 grams of protein, 150 to 200 grams of carbohydrates and 40 to 60 grams of fat. Included are the six basic groups of food necessary for essential nutrients.

The milk group contains more nutrients than any other. It includes calcium and phosphorus for healthy bones and teeth, first class protein and iron for building muscle and blood cells, Vitamin B complex (especially riboflavin), and, in the fat of the milk, Vitamins A and D for nerves, skin and eyes.

Two glasses of milk or leban are required daily. They may be substituted for by 45 grams of white cheese or 30 grams of yellow cheese.

The protein group includes meat, chicken, fish, liver, eggs, cheese, milk, nuts and legumes, such as peas, beans and lentils. Textured soya has a very high protein content, but it must be soaked and squeezed out, to extract insoluble carbohydrates. Wheat germ and sunflower seeds are good sources of first class protein.

All these protein foods contain iron and B vitamins for muscle, blood, skin and cell growth and repair. Protein prevents fatigue and must be present in every meal to insure the best utilization of bread, cereals and vegetables. At least a third to half of the daily protein should be from these sources.

The daily diet should include two or three portions of meat or cheese or a cup of cooked legumes or 25 grams of nuts, or an egg a day or four eggs plus four egg whites weekly.

The vegetable and fruit group is high in minerals and vitamins, cellulose and natural sugars. They help build and protect healthy tissues, skin, nerves, blood, and hair and prevent constipation.

Dark green, yellow and leafy vegetables and fruits give Vitamin C and A and Iron. Citrus fruits,



tomatoes, cabbage, peppers and melons are all very high in Vitamin C. Potatoes, and bananas are among the items rich in the B vitamins and potassium.

One should eat a minimum of four to six portions daily, a portion being half a cup of cooked vegetables or 100 grams of raw fruit or vegetable. Dried fruits are rich in iron, Vitamin B complex and natural sugars which give energy.

The carbohydrate group gives calories for energy and some is complete protein. The value of bread, rice and pasta are enhanced when they are eaten together with food from the protein group. Whole-grain bread and cereals contain more iron, Vitamin B and bran than those made with white flour. Sugar, honey and jams only provide calories and are not necessary.

Depending on the amount of energy expended, one should eat four to six portions from this group. A portion would be a 30 gram slice of bread, a 20 gram piece of matza or half a cup of cooked

noodles or cereal. In our menu, we would allow for two to four 10-gram portions of sugar as well.

The fat and oil group is added for calorie content, for flavour and to absorb the fat soluble vitamins: A, D, K, E, and hile. Use unrefined oil, such as soya or corn oil, for cooking and salads. Remove the visible fat from meat and chicken.

Fats are also present in the tissue of meat, nuts, olives, sunflower seeds, egg yolks and avocado. About three or four portions of fat are needed daily. A portion is 10 grams of butter, margarine or oil or 40 grams of avocado or 25 grams of olives.

The liquid group includes all beverages and soups, as well as fruits and salads. The average liquid loss is about half a litre through the skin and lungs and a litre through the kidneys and intestines. This must obviously be replaced and so the menu calls for six to eight glasses of liquid in our hot climate. Serve drinks before, during and after meals to aid digestion.

* המעודנים תנו-הוד

DON'T FINISH THEM ON THE WAY HOME!

It starts at the deli or supermarket — You ask them to slice you some of that wonderful delicatessen — the Tnu hod smoked meats. And straight away you take a piece — to get that great taste.

While you're making the rest of your purchases, your hand wanders to that delicious smoked meat — There it lies, with the "smiling chef" on the label grinning at you. When you come to pay, you have to ask for some more smoked meat — what you bought has almost gone!

On the way home, you greet the neighbours — and have another nibble of the Tnu hod מעודנים. At least, you're home.

One hand searches for the front-door key, and the other is left holding the empty package — the smiling chef label is all that's left — a memento of המעודנים you bought and ate on the way home.

How to laava soma for the rest of the family?

BUY MORE OF המעודנים TNU HOD

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* המעודנים

Tnu hod smoked red turkey meat, with the "smiling chef" label: made by "Hod Lavan," "Maadanei Yehiam" and "Tiv," Tirat Zvi.

A pearl in every sauce

Food writer RENE MOKARDI completes his gourmet's tour

NOW HERE is a story, a true story about a place I had decided to visit professionally in a Belt something or other, and at the very moment I set foot in the restaurant, here was the Boss himself. He said to me: "You shouldn't have come today; today is a bad day; two of our workers have been called up for military and the cook's boy has burned the gravy." I said O.K., and a few days later, pink as I was opening the same door, the Landlord baited me with: "Do me a toyve; a special toyve; we just have had an unexpected order for 49 guests for a conference taking place on the second floor, and I'm afraid there's a slight hiccup..."

The third time, I said to myself that I was not going to be lured into a trap by the bistroquet's honeyed tongue. The third time — and like in all Jewish tales where things go in threes — I was very careful not to be perceived by any over-watchful eye and I surreptitiously gave myself Apache-like to the somber corner of the dining room where I silently seated myself facing the wall. The gentleman at the next table but a few cubits away ordered some first course, the national hummus and tahina, to be followed by stuffed marrou, and I asked the waiter to bring me the same. I must regretfully admit that it was quite a poor show as far as first courses go. And as a main dish? The gentleman asked for *tsil-baker* (roast beef), so I begged the waiter to reiterate. Till then, everything went according to plan: nobody had recognized me.

But what did God Almighty want? He wanted to embarrass me; instead of sending back the faithful servant with my order of *tsil-baker*, He sent the Boss himself. And whoever claimed that God's ways were veiled in mystery made the understatement of the century. For he said "Ha!" — not God — the Boss. "You ordered a roast? Really, you oughtn't to have. That isn't good enough for you." I quite loudly enough to be overheard, retorted, "Thank you! Why don't you tell this here Gentlemen that it isn't good enough for him? Why then should he eat the stuff? Now, I ask you: who the hell am I writing for? For myself or for the unknowing — and sometimes gullible — public? I ordered roast; I will get the roast; I will taste it; I will pay for it; you shall give me a receipt and as for its quality, you will be able to read my report in the newspaper!"

And what do you think did happen? Exactly that. The roast was as lousy as the appetizer — something that reminded me of grimalkin-sausage — the trimmings worse than the meat and the sweet as nasty as the punishment for having committed — and repudiated — the Seven Capital Sins. The wine, for having tarried in its bottle for who knows how many moons in full view of the sun, had become undrinkable. I did get my receipt and wrote that it was an unthinkable bloody shame to dish out such awful "rats" to paying customers. And do you think that the aforementioned restaurant says Shalom nicely to me when I choose to eat my? No, he doesn't. And such is the price of honesty.

And here is another one: Were I the one to imitate other people's

style, I could have signed it O'Henry: It was the turn of a (then) fancy restaurant to be fork-grated for one of the restaurant guide books. That happened on a dark and windy winter evening. I had already had two huge meals the same day, but I was pushed for time because the Editor had warned me that the deadline kept approaching, about with seven-league boots, so I said, "The hell with it, young lady," to my Faithful Assistant. "We're going to enjoy a third meal today, not counting breakfast we had at 11 a.m."

We walked, or rather slept to the restaurant, trying to work up an appetite, heavily sat down and ordered the cream of the top of the menu. Our senses dimmed by too much food and even more wine gulped the same day, we were still capable of discerning the good quality of what was served to us, but as far as swallowing was concerned, even the threat of impalement or some other torture couldn't have moved us to keep the food down.

So, as not to offend the ballabait, I discreetly dispoeketed my over-present caddy-bag often used when having half-doubts about the freshness of food, for my tom-cat is also my final touch-stone for matters of quality, it (the cat) being doted

with even finer tongue-papillae than I, and into the caddy bag went 95 per cent of an excellent tourneado Rossini, and a quasi-untouched set of escalopes de veau a la moelle et au vin blanc plus some other delicacies.

After the Loo-inspection, thank and paying of the bill in exchange for the necessary receipt, we left, again facing the inclemencies of the winter night. And there, standing on the pavement, facing the door, stood a young man, visibly a new immigrant, by the clothes he wore, and rather emaciated. One couldn't help noticing that he was the beautiful type, you know, no elbows, shifty staring at the top of his worn-out shoes, and shivering, too.

My Faithful Assistant looked at me and I looked at her, and we both thought — some people get paid just for eating noxious viands, even when they are not hungry — adraha — while others haven't a red cent on their nose. I gave him the caddy-bag and told him that it was perfectly good untouched food. He nodded timidly. The Faithful Assistant gave him also the cash she had kept in the caddy bag.

Walking is excellent for one's digestion.

Today Food is edited by Haim Shapiro and Joanna Tchelet.

ONE BY ONE!

When Frument pasta products are cooked they retain their shape (do not stick), and are tasty and nutritious.

For your enjoyment here is one of Frument's recipes:

FRUMENTI IN CLASSIC TOMATO SAUCE
A thick sauce which goes well with all Frument pasta.

INGREDIENTS:
3 tablespoons olive oil (or vegetable oil)
1 large tin tomato puree
1-2 cloves of garlic
1 bay leaf
1 cup water
1-2 cups dry wine (not essential)
1-2 tablespoons sugar (or honey)
salt and pepper to taste

Method:
Heat oil in small saucepan, add garlic and fry to a golden colour. Add the rest of the ingredients, cover pan and cook for 20-30 minutes, stirring from time to time to avoid burning. If sauce is too thick some water may be added. Remove garlic and bay leaf before serving.

FROUMINE

WHAT'S ON

Items in this feature are charged at IL2.50 per line including VAT; insertion every month. Copy accepted at offices of The Jerusalem Post and all recognized advertising agencies.

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JERUSALEM, 4, 7, 9: Arnon: The Boys from Brazil, 4, 6, 8, 9... Haifa, 4, 6, 8, 9: Amphitheater: High Balls; Arnon: Donna Flor and her Two Brothers...



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VEHICLES

JEWISH RACER, 24, sports-edged, wishes to correspond with Israeli girl who lives in Israel. J. Samson, 86 Kassel Kirchweg 64, Germany.

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TWO-IN-ONE CROSSWORD. Use the same diagram for either the Cryptic or the Easy puzzle. CRYPTIC PUZZLE: 3 Move that rough-sounding as a voice (5) 4 Very bad trumpeter, possibly (5) 10 He has to do his job or be around (5) 11 One less than busy in the rush-hour (3) 12 Urchin taking some gold to sea (5) 13 The him we back (7) 14 Pool-side bird (5) 15 Fire-arter's hot feeling (3) 17 The user of rob of a station (5) 21 Read letters about a girl (7) 22 Dead deal, possibly (4) 23 He's there to some extent (4) 24 R. Davies as composer (7) 25 Noble old or books (7) 26 Song of the wind (3) 27 The only way to contradict itself (5) 28 Demonstrate puzzling? (7) 29 The reward of cheating (5) 30 'Bally drink' (3) 31 Sphere of a memorial message (5) 32 The pilot doesn't think it sweet (6) 33 'I'm like a too tennis player?' (5) DOWN: 1 Ceramics for a judge to set over in (5) 2 In fairness, it's merely something cold (7) 3 The horse trotted round the ring (4) 4 Frustrated in finding? (6) 5 One portion of fish is the very end (5) 6 Learner for all time (5) 7 Grand American name (5) 8 Weapon a grandee uses (5) 9 Arc of an eye-headed artist (5) 10 Half a dozen for each male! (5) 11 Payments that are a stern struggle to make? (5) 12 Turn aside and get eye tied in a knot (7) 13 All their members are suited (5) 14 It's beaches (5) 15 Rows of boxes for football fans? (7) 16 Amuses madly, let's suppose (5) 17 Get painted in comfort (5) 18 To be as a capital love (5) 19 All down (5) 20 A bit of an act (5) 21 Like the over-day conditions that curtail a ride (4) 22 Hoop from sailing (5) Friday's Easy Selection: 1. Plastered. 2. 8-9-10. 3. 11-12-13. 4. 14-15-16. 5. 17-18-19. 6. 20-21-22. 7. 23-24-25. 8. 26-27-28. 9. 29-30-31. 10. 32-33-34. 11. 35-36-37. 12. 38-39-40. 13. 41-42-43. 14. 44-45-46. 15. 47-48-49. 16. 50-51-52. 17. 53-54-55. 18. 56-57-58. 19. 59-60-61. 20. 62-63-64. 21. 65-66-67. 22. 68-69-70. 23. 71-72-73. 24. 74-75-76. 25. 77-78-79. 26. 80-81-82. 27. 83-84-85. 28. 86-87-88. 29. 89-90-91. 30. 92-93-94. 31. 95-96-97. 32. 98-99-100.

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GREATER DAN REGION ASSOCIATION OF TOWNS (Sewerage) Tender No. 114/D-4/ISEP/79 ISRAEL SEWERAGE PROJECT. Greater Dan Association of Towns (Sewerage) (invites contractors to submit bids for laying an 84" diameter concrete pipe-line in Hayarkon St., Tel Aviv, between Allenby and Trumpeldor. Tender documents and Forms of Tender can be obtained against payment of IL2,000. (non-refundable) from the Engineering Department of the G.D.R.A. of Towns (sewerage), 24 Nahalat Binyamin Street, Tel Aviv. Bidders must submit their bids in duplicate, on the forms provided and in compliance with the conditions of the tender. Bids, accompanied by a bank guarantee of 5% (five per cent) of the bid total, valid for a period of 120 days from the last day set for the submission of the tender, must be placed in the tender box not later than July 22, 1979. The envelope containing the bids should be marked: The Israel Sewerage Project Tender No. 114/D-4/ISEP/79 G.D.R.A. Association of Towns (Sewerage) Bids arriving after the closing date and bids submitted without the bank guarantee will not be considered. Terms of Payment: 90% in cash against an approved interim bill, as specified in the tender documents. Bids may be submitted by contractors who are registered in the Contractors' Register under symbol 400, for works to the value of IL16,000,000. The person submitting the tender must attach to his bid a copy of his registration as a contractor in the Contractors' Register. A site inspection for contractors will be held on July 3, 1979, leaving from the office of G.D.R.A. of Towns at 9.00 a.m. Because of the special nature of the work and the complexity of its implementation, the association will definitely take into consideration the capability of the party offering to execute the contract, and his willingness to meet the conditions laid down. The tender board is not bound to accept the lowest or any bid for the entire work or parts thereof. Yishak Caspi Chairman of G.D.R.A. of Towns (Sewerage) PHILATELIC SERVICES announce that their offices at: 12 Sderot Yerushalayim, Jaffa 27 Allenby Road, corner 2 Rehov Pinsker, Tel Aviv will be closed to the public from Tuesday, June 19 until Friday, June 22, inclusive, to permit stock-taking.

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BEGIN'S ENEMIES WITHIN

In condemning those who think the establishment of settlements in the West Bank is provocation, Prime Minister Begin is "excommunicating" the majority of Israelis, writes The Post's MEIR MERHAV.

A test for Bonn

THE PRESENT visit in Europe of Egyptian Vice President Hosni Mubarak has again drawn attention to the strange position adopted by the major Western European nations to the Israel-Egyptian peace agreement. Led by France, which has been patently cool to the agreement, the other European nations have tended each in their own way to display reservation.

THOSE WHO think that settlements on the West Bank in general, and that at Eilon Moreh in particular, are a provocation, says Premier Menachem Begin, should be ashamed of themselves: they follow the evil path of the enemies of our people.

THE LAND OF ISRAEL has all hues, more than anyone else, themselves view the settlements as an act of defiance, intended to demonstrate that Camp David and peace treaty notwithstanding, the superpatriots cannot be diverted from their purpose.

That majority does not really give a fig about Eilon Moreh and does not accept the false security arguments adduced in justification of its establishment.

With its practical common sense, the majority therefore sees Eilon Moreh (and the many more Eilon Morehs that Begin promised two years ago) for what it is — a provocation.

Whether intentionally or not, Begin plays his game. Unable to reconcile his own eberlashed irrationalities with what he must know is dictated by political reality, torn between his affinity for the hawks and his realization that they undermine his credibility.

True to character, Begin fumes at a word — provocation; true to style, the bull he published last week reiterates the legalistic justifications for pressing ahead with the settlements.

And, given the Arab sensitivity to anything connected with land, a sensitivity in which nationalism is combined with the peasant's attachment to his ancestral soil, these settlements ensure that for every peripatetic Jewish settler there will be a thousand more irremediable Arab rejectionists.

THE SETTLEMENTS preclude any Palestinian participation in the peace process, whether within the framework of an autonomy plan, or any other scheme.

But they are also a provocation as far as the Egyptians and Americans are concerned. As co-signatories of the Camp David agreements and the peace treaty in which the autonomy plan is an integral component, they are jointly responsible for the implementation of autonomy.

But perhaps Begin did not mean

autonomy to come into being at all. Perhaps he trusted in the obstinacy of Palestinian rejectionism and expected that it would relieve him, as well as the Egyptians and Americans, of any commitment under that head.

Perhaps his wrath at critics who "adopt the evil path of our enemies" springs from the feeling that their arguments are an interference in this muddling. A true strategy, based on reason and a correct perception of reality, can never be hampered by critics.

Or perhaps Begin does not want the settlements at all, and realizes what they are; but, because he is unable to stop them without bringing himself crashing down, he calls shame upon those who confront him with reality and call them — a provocation.

The provocation is going to cost us dear. Untenable in any conception of peace, these settlements will be swept away. The danger is that, together with them, much else of vital importance for our survival will also be carried away.

POSTSCRIPTS

COULD EUROPE'S law makers and bureaucrats be persuaded to speak a single language? Or to contend with perhaps two or three? Struggling with six official languages, the nine-member European Community already employs 409 official interpreters.

encourages West Europeans either to restrict their official business to English, French and German or to take great pains to learn most of each other's languages. THE HISTORIC barracks just inside of Jerusalem's Jaffa Gate known as the Kibbutz has known the voices of Ottoman troops, the snortings and stampings of British Mandatory policemen's mounts, the drill of Jordan's Arab legion, the languishing cries of many an Arab and Jewish prisoner.

READERS' LETTERS

NORWEGIAN HELICOPTERS

To the Editor of The Jerusalem Post Sir, — The following statement has been issued by Brigadier-General Martin Vadset, Acting Force Commander, United Nations Interim Force in Lebanon.

ASHAMED

To the Editor of The Jerusalem Post Sir, — The government, with the sensitivity, civility and consideration of a Mack truck, moves into purely Arab areas, running bulldozers over other peoples plowed land and acts in every way the barab occupying power.

PENFRIENDS

IOLANDA FUSCIARDI (34), of "Meeda," 5 Grange Park Road, Raheny, Dublin 5, Ireland, is the mother of three daughters. Her hobbies are reading, cooking, sewing and playing squash.

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